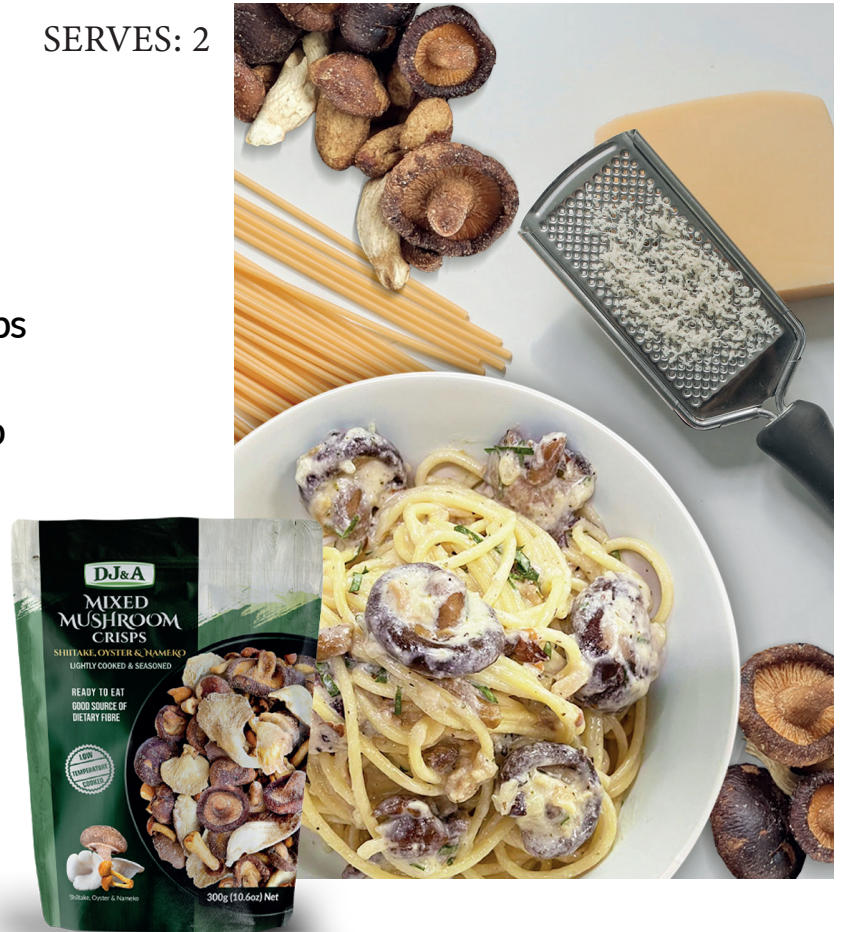


VEGAN MIXED MUSHROOM SPAGHETTI WITH LEMON AND HERB SAUCE

INGREDIENTS:

- 200g vegan spaghetti
- 2 tablespoons olive oil
- 1 teaspoon crushed garlic
- 100g Dj&A mix mushroom crisps
- Juice of 1 lemon
- 1-2 teaspoons Mix Italian herb
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 300 ml soy milk

SERVES: 2



METHOD:

STEP 1. Bring a large pot of water to a boil and cook the spaghetti according to package instructions.

STEP 2. Soaked DJ&A mushroom crisps in warm water for 5 minutes.

STEP 3. In a large skillet, heat 1 tablespoon olive oil over medium high heat. Add the mushrooms and sauté for 5 minutes until the mushrooms start to brown. Stir in the garlic and continue cooking for a few minutes until the mushrooms are caramelized and fragrant. Add the soy milk and Italian mix herb and cook for another 5 minutes.

STEP 4. Use tongs to transfer the cooked spaghetti directly from the pot to the skillet with the mushrooms. Toss with the nutritional yeast, lemon juice, parsley, salt and pepper. Top with some more nutritional yeast before serving.