

# Mushroom, Tomato & Red Wine Fusilli



Delicious. Every time.

**Prep time:** 15 min

**Cook time:** 20 min

Serves 2 - 3

## Ingredients:

1 packet **ROYCO** Sour Cream & Mushroom Sauce

15 ml (1 Tbls) margarine

1 onion, chopped

125 g brown mushrooms, sliced

30 ml (2 Tbls) red wine

1 clove garlic, crushed

200 g tomatoes, skinned and chopped

5 ml (1 tsp tomato paste)

30 ml (2 Tbls) cream

Black pepper, to taste

150 g fusilli pasta, cooked



## Cooking Instructions:

1. Prepare **ROYCO** sauce as per instructions on pack.
2. Heat margarine & fry onion & mushrooms.
3. Add red wine & cook until liquid has reduced.
4. Add garlic, tomato & tomato paste.
5. Cover & simmer for 10 minutes.
6. Add prepared sauce, cream & pepper.
7. Serve with fusilli, freshly grated Parmesan cheese, Italian olive bread & a spinach salad.