



TUSCAN  
FINEST™

## Restaurant Quality At Home

# PORCINI MUSHROOM AND TRUFFLE GIRASOLI & CREAMY PESTO SAUCE

With Portobello Mushroom, and Spinach



**Serves**  
2



**Preparation Time**  
10 Minutes



**Cooking Time**  
12 Minutes

### Ingredients

- 350g Grand Italian Tuscan Finest Porcini Mushroom with Truffle Oil Girasoli
- 250g Grand Italian Tuscan Finest Creamy Pesto Pasta Sauce
- 60g baby leaf spinach
- 2 medium sized Portobello flat mushrooms, thinly sliced
- 1/3 cup shaved parmesan
- 1 tbsp olive oil
- Salt and pepper to taste

### Directions

- Cook pasta according to package directions.
- When cooked through, spoon pasta into a large, greased skillet on medium heat.
- In the skillet with the girasoli, add olive oil, pesto sauce, shaved parmesan, spinach and mushrooms.
- Stir gently until sauce and ingredients are heated through. Season as required.
- Serve immediately and top with more shaved parmesan if desired.



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