

Pasta Mushrooms, Spinach and Spicy Soppresata



INGREDIENTS

(4 portions)

400gr short pasta (ideally fusilli or penne)

[Extra virgin olive oil](#)

150 [Spicy soppressata](#)

Onion

300gr fresh spinach

8 big mushrooms

150ml Single Cream

Wine pairing suggestions



[Foxi, Fondo Bozzole](#)

Description

Another easy to prepare and everyone's favourite pasta recipe for a last minute dinner or lunch or when family and friends come around.

Preparation

Start by boiling the water for the pasta. Then on a pan pour some extra virgin olive oil and sliced onion and fry for a couple of minutes until the onion becomes gold. Add the sliced mushroom, don't slice them too thin, you want texture, and cook it for 5 minutes. You don't want to fry them for too long otherwise they will have no texture. Now add the soppressata (spicy or not depending on whether you like it spicy or not) sliced thick and broken into smaller pieces and fry for a couple of minutes.

Then add spinach and cook for about 2 minutes, again, we want to be able to taste the spinach. Don't overdo them. Once they are cooked add the white wine, let the alcohol evaporate, and add the cream. Depending on how we like the sauce, more or less creamy, we can choose the cream. In the photograph I used the single cream, about 150 ml and cook for another 3 minutes. Once the sauce is ready, put aside.

Meanwhile, when the water boils add some rock salt and the pasta. Follow the cooking time on the bag but a couple of minutes before the pasta should be ready, taste it and when it is about a minute away from being al dente, drain the water leaving some and transfer it to the pan with the sauce. Toss until the pasta becomes covered by the sauce and then serve.