



SFG
RECIPE



Creamy, earthy, and comforting—this plant-based pasta dish brings together sautéed mushrooms and a splash of cream with the tangy richness of Green Vie Blue. Finished with fresh thyme, it's an elegant and deeply satisfying midweek option.

Ingredients:

- 100g tagliatelle (or pasta of choice)
- 150g mushrooms, sliced
- 1 tbsp olive oil
- 1 clove garlic, minced
- 50ml soy or oat cream
- 30g Green Vie Blue
- Fresh thyme
- Salt and pepper, to taste

Method:

- Preheat a pan of salted water and cook tagliatelle to packet instructions.
- Meanwhile, in a pan over medium heat, sauté garlic and mushrooms in olive oil until golden.
- Add cream and thyme, season, and simmer gently for 2–3 minutes.
- Drain the pasta and toss it through the sauce.
- Top with crumbled Green Vie Blue and extra thyme to serve.

Serving Suggestion:

Serve with a crisp green salad and crusty bread for a complete, indulgent vegan dinner.