

Creamline
AT THE HEART
OF DAIRY

CREAMY TOMATO AND MUSHROOM PASTA SAUCE

Elevate your pasta game In just 20 minutes, you'll have a rich and flavourful sauce that's perfect for any pasta dish. Plus, it's freezer-friendly for easy meal prep!



SERVES
4



PREP TIME
5 MINS



COOK TIME
15 MINS



DIFFICULTY
EASY



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

- 2 tbsp Creamline Salted Butter
- 1 onion, chopped
- 1 cup mushrooms, sliced
- 1 tsp garlic, minced
- 2 tbsp parsley, finely chopped
- 1 can tomato puree
- ½ cup Creamline Dairy Liquid Blend
- 1 cup mozzarella cheese, grated
- 40 g parmesan cheese

DIRECTIONS

1. In a large sauce pan melt the Creamline Salted Butter, add onion, mushrooms and garlic, and sauté until the onions are translucent.
2. Add tomato puree and parsley, simmer on low for 5 minutes.
3. Slowly add the Creamline Dairy Liquid Blend, simmer on low for a further 5min. Lastly add mozzarella and parmesan cheese.
4. Combine well with your favourite cooked pasta, garnish with parsley and serve immediately.



This sauce can be made in a larger batch. Portion and freeze up-to 3 months. Thaw and heat as needed.