



Creamy Whiskey Mustard Pasta (courtesy of @upishi101)

Serves: 2

Prep Time: 30 Mins

INGREDIENTS

1 packet of spaghetti or linguine (500g)
1 cup of green peas, pre-boiled
1 cup of soy cream (a dairy based cream works as well)
1 red onion, finely chopped
Coriander leaves, finely chopped
1/2 a teaspoon of black pepper
1 teaspoon of Jars of Goodness Whiskey Mustard
Salt to taste

METHOD

- Add salt to a pot filled with water and bring to a boil.
- Then add the pasta and boil for 8-10 minutes.
- In a separate pan, sauté the onions with some salt until translucent.
- Add in the peas, followed by the soy cream.
- Add in the mustard, black pepper and coriander then stir.
- Let it simmer for about 5 minutes or until the sauce thickens up.
- Drain the cooked pasta and pour it into the sauce.
- Toss it around with a fork to ensure everything is evenly coated.

Serve and enjoy!