

Love your leftovers



Turkey and Mushroom Pasta

By Anne Jacob, Uxbridge

Ingredients (for 4 people)

- 300 grams of pasta shapes (any sort)
- 300 grams of sliced mushrooms
- 300 grams turkey finely diced
- Few sprigs of thyme –(strip the leaves off the stalks and use just the leaves)
- 1 pint of crème fraiche, fromage frais or cream
- Dash of olive oil

Alternative ingredients

- Swap the turkey for any other types of meat including gammon or chicken
- Instead of mushrooms use leeks.
- Add onions or garlic for a different flavour.
- Use your favourite herbs such as parsley instead of the thyme.

Method:

1. Put pasta on to cook as per the instructions on the packet.
2. Heat up olive oil In a large pan and fry the turkey until slightly crispy (3-4 minutes).
3. Add the mushrooms and the thyme leaves. Cook for a further 3 or 4 minutes.
4. Stir in the crème fraiche and salt and pepper. Bring to the boil.
5. If the sauce is too thin add a level tablespoon of cornflower mixed with water.
6. Drain the pasta.
7. Serve with sauce poured over the pasta.