

Sausage and mushroom pasta

Rich and saucy, this easy sausage, spinach and mushroom pasta recipe hits the spot every time. Top your serve with fresh herbs and shaved parm for a hearty dinner.

- Serves 4
- Cooktime 15 mins 15 minutes
- Preptime 10 mins

Ingredients

- 375g pasta shells
- 500g Coles Finest Beef Sausage with Garlic & Parsley, casings removed
- 200g cup mushrooms, sliced
- 500g btl Mum's Sause Bolognese
- 60g pkt Coles Australian Baby Spinach
- Flat-leaf parsley leaves, to serve
- Shaved parmesan, to serve

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Cook the pasta in a large saucepan of boiling water following packet directions or until al dente. Drain.

2. Step 2

Meanwhile, heat a large frying pan over medium heat. Add the sausage and cook, stirring with a wooden spoon to break into lumps, for 5 mins or until golden brown and cooked through.

3. Step 3

Add the mushroom to the pan. Cook, stirring, for 3-4 mins or until mushroom is tender. Add the sauce. Bring to a simmer. Stir in the spinach. Remove from heat. Season.

4. Step 4

Add the pasta to the sauce mixture. Toss to combine. Sprinkle with parsley and parmesan.