



Morel Mushroom Spaghetti with Butter Sauce

Preparation

1. Soak the dried Morel Mushrooms for at least 1 hour in cold water.
2. Cook the spaghetti in a separate pot until al dente and then drain and set aside.
3. Dice the Vegan Chicken into bite sized cubes, cut the Brussel Sprouts into fine strips and cut the softened Morel Mushrooms into quarters (lengthwise so they are in long stripes).
4. Melt the butter in a pan then add the oat milk and seasonings and allow to simmer on a low heat.
5. In a separate pan, cook the Brussel Sprouts and Vegan Chicken for about 3 minutes or until the Brussel Sprouts are softened. Then combine with the butter sauce.
6. Add the Morel Mushrooms and let it simmer for a few minutes before adding the spaghetti, let it simmer for another couple of minutes before serving.

Ingredients

- 8 Morel Mushrooms
- Vegan Chicken (plain)
- 3 Brussel Sprouts
- 200g Butter
- 500ml Oat Milk
- 300g Spaghetti
- 1tsp salt
- ½ tsp pepper
- ½ tsp mushroom seasoning