



St. Patrick's Linguine

SERVINGS 4-6 **PREP TIME** 10 mins **COOK TIME** 35 mins

INGREDIENTS

- 2 tbsp butter, unsalted
- 1 tbsp **La Fe Vegetable Oil**
- 1 cup **La Fe Frozen Peas and Carrots**
- 1 cup diced cabbage
- 1 tbsp minced shallots
- 1 tsp minced garlic
- 2 cups cooked corned beef, sliced and shredded
- 1 tsp **La Fe Black Pepper**
- 1/4 cup **La Fe White Cooking Wine**
- 1 1/2 cups **La Fe Coconut Cream**
- 1 1/2 cups half-and half
- 1 tbsp dijon mustard
- 1 tbsp whole-grain mustard
- 1 tbsp prepared horseradish
- 2 cups shredded **La Fe Queso de Papa**
- 1 lb cooked **La Fe Linguini**
- 1/4 cup grated parmesan

DIRECTIONS

1. In a large saute pan over medium-high heat, add the butter and 1 tablespoon La Fe vegetable oil. Add the La Fe frozen peas and carrots and cabbage and saute until they are just tender and the cabbage is starting to caramelize, about 20 minutes.
2. Stir in the shallots and garlic and saute 3 to 4 minutes longer. Add the corned beef and black pepper and cook until the beef is starting to crisp, about 10 minutes.
3. Stir occasionally during this process. Deglaze the pan with the La Fe white cooking wine. Add in the La Fe coconut cream, half-and-half, the mustards and the horseradish. Let simmer until the sauce has tightened up a bit, about 5 minutes.
4. Stir in the shredded La Fe queso de papa/cheddar cheese and adjust seasonings, as needed. Stir in the La Fe linguini pasta, then transfer into a serving dish.
5. Serve immediately garnished with the parmesan.