



## Kransky Pasta with *"Rosie's Honey Mustard Dressing"*

- 375gm Penne Pasta
- 2 Kranskies sliced
- 2 teaspoons olive oil
- 1 small red capsicum
- 1 carrot sliced
- 1 garlic clove
- 100gm sugar snap peas
- 1 teaspoon grated lemon rind
- 3 sliced eschalots
- 1 cup cream
- 2 tablespoons Rosie's Honey Mustard Dressing

Cook pasta till tender. Heat oil in pan, cook sliced kransky. Remove from pan. Cook capsicum, carrot till tender. Add garlic and peas, cook for 2 minutes. Stir in lemon rind, eschalots, cream and *"Rosie's Honey Mustard Dressing"*. Cook for 3 mins. Season with pepper. Add pasta and serve.

# ROSIE'S

For further orders, please contact me by  
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*I hope you enjoy my dressing. Cheers, Rosie*