
MUSTARD CAPER CHEESE SAUCE

Serves 1

Cooked long pasta for one (save some of the cooking water)

Chopped green onion leaves for garnish

Sauce

1 tablespoon butter

2 cloves garlic, sliced

1 teaspoon mustard seeds (any colour or a combination)

1½ tablespoons cream cheese

5 caper berries, lightly smashed

½ teaspoon powdered mustard

Salt and pepper to taste

- Melt the butter in a small pan over medium heat and fry the garlic until aromatic. Add the mustard seeds and toss them around to toast. Stir in the cream cheese and a few tablespoons of the pasta cooking water to get a thick sauce. Add the caper berries and powdered mustard; if the sauce is too thick, add more pasta cooking water. Season to taste with salt and pepper.
- When the sauce is the desired consistency, add the cooked pasta to the pan and toss through to coat well. Dish out and sprinkle with chopped green onion leaves.

Mustard Caper Cheese Sauce was posted by Marty Thyme on Sept 5, 2011 at martythyme.blogspot.com