

DINNER

St. Patrick's Linguine

17 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	15 min	20 min	6	\$2.35	896 kcal



St. Patrick's Linguine takes about 35 minutes from beginning to end. This recipe serves 6. One portion of this dish contains roughly 31g of protein, 55g of fat, and a total of 896 calories. For \$2.35 per serving, this recipe covers 27% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1 cup diced cabbage
- ☐ ¼ cup diced carrots
- ☐ 2 cups cooked corned beef, sliced and shredded
- ☐ ¾ cup fresh peas, or frozen
- ☐ 1½ cups half-and-half
- ☐ 1 tablespoon prepared horseradish
- ☐ ¼ cup grated Parmesan
- ☐ 1 tablespoon canola oil
- ☐ 2 cups grated Irish white Cheddar or extra-sharp white Cheddar
- ☐ 1 tablespoon Dijon mustard
- ☐ 1 teaspoon minced garlic
- ☐ 1½ cups heavy cream
- ☐ 1 pound cooked linguini
- ☐ 1 teaspoon freshly cracked black pepper

☐ 1 tablespoon minced shallots

☐ 2 tablespoons butter, unsalted

☐ ¼ cup white wine

☐ 1 tablespoon whole-grain mustard

EQUIPMENT Frying pan

Method

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

Nutrition per serving

896
KCAL

31 g
PROTEIN

55 g
FAT

67 g
CARBS

Saturated Fat	30.5 g · 190% of daily needs
Fibre	4.3 g · 17% of daily needs
Sugar	8.6 g · 10% of daily needs
Sodium	903 mg · 39% of daily needs
Cholesterol	159 mg · 53% of daily needs
Vitamin C	23.8 mg · 29% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/st-patricks-linguine-143160