

PASTA AI FUNGHI (Pasta with Mushrooms)

Prep: 10 minutes / Cook: 20 minutes / Serves: 4-6

The beauty of this Italian dish is its simplicity, and how the quality of each ingredient can be savored in every bite.



- 1 T. extra virgin olive oil
- 1 shallot finely chopped
- 1 Lb. Pioppino mushrooms sliced (caps & stems)
- Freshly ground black pepper to taste
- Pinch of salt to taste
- 1/2 C. dry white wine *
- 1/2 C. mushroom stock *
- 16 oz. tagliatelle (or other pasta of your choice)
- Fresh parsley chopped
- 1 T. Parmesan cheese plus more for garnish, freshly grated



* *The alcohol content cooks out of the dish leaving an excellent flavor. But if you don't want to use wine, you could substitute vegetable stock, or mushroom stock.*

* *See our website for a simple recipe for mushroom stock. This is a staple you can make from kitchen scraps. Freeze it in 1/2 c portions to use as needed. Substitute chicken or vegetable*

Directions:

In a large sauté pan heat the olive oil over medium-low heat.

Add the shallot and sauté until lightly browned.

Add the sliced mushrooms and cook until browned. You may find that the mushrooms absorb the oil, if this is the case add another tablespoon.

Add 4 turns of freshly ground black pepper and a pinch of salt. (or to taste)

Remove the pan from the heat and add the wine and scrape any bits that are stuck to the pan. They contain a lot of flavor you need.

Return the pan to the heat and cook for about 2 minutes or until the wine has reduced slightly.

Add, 1/2 cup of the mushroom stock, and increase the heat to high. Simmer until reduced a bit.

Bring a large pot of water to a boil and into boiling water and cook. 2-3 minutes for fresh pasta or according to the package directions for dried.

Add the parsley and parmesan cheese to the mushroom mixture, toss with the pasta and serve with freshly grated parmesan cheese.

Credit: Recipe by culinaryginger.com

Look for more recipes on our website:
2AngelsMushrooms.com