

## CREAMY LINGUINE WITH CHICKEN OF THE WOODS

*Serves 2—3 adults. This recipe also works very well with Chanterelles*

4 - 5 oz. linguine, dry	1/2 T butter
1 leek, white & light green parts sliced	1/2 T olive oil
1 clove garlic, minced	1/2 lb. wild mushrooms, chopped
1 tsp. white wine vinegar	1/4 C. chicken or vegetable stock
1/2 C. half and half	1/2 oz. grated parmesan
1 T chopped fresh parsley	salt and pepper to taste



### **Directions:**

Cook the linguine according to the directions. When done drain, toss lightly with some olive oil and set aside. While the pasta is cooking, melt the butter and olive oil in a skillet over medium-low heat. Add the leek and garlic. Sauté for a minute or until just starting to get tender. Add the mushrooms. Sauté until the mushroom and leeks are very tender. (Amount of time required will vary considerably according to which mushroom variety used. Chicken of the woods may take 10-15 minutes.) Stir in the vinegar and chicken stock. Add the half and half. Let cook until just slightly reduced to thicken. Add the parmesan and parsley, and stir until melted. Taste and season with salt and pepper as needed. Stir the drained pasta into the sauce. Serve with extra cheese if desired.

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*Credit: Recipe by Kathy Lewinski of [agoodappetite.com](http://agoodappetite.com) .com*

