



Oven Roasted Wild Mushroom Pasta

(Serves for 4)

Ingredients

1½ lbs. Fresh Mushrooms- Cremini, Portobello, Oyster Mushrooms
1 lb. Pasta (your Choice)
2 cups Chicken Stock
½ cup Grated Parmesan
4 Tbsp Butter
¼ cup Chopped Fresh Herbs- Parsley, Thyme, Basil
2 Tbsp Extra Virgin Olive Oil
Kosher Salt & Fresh Pepper to Taste

Preparation

To make the Sauce-Simmer chicken stock, whisk in 4 tablespoons of butter and ½ cup of parmesan cheese. Cook down for a few minutes until creamy. To roast the mushrooms-Cut mushrooms, place on cookie sheet or baking tray. Sprinkle with olive oil and kosher salt. Roast for 20 minutes at 375°F. Cook your pasta per package directions. Place roasted mushrooms into sauce, add pasta, toss well and then add chopped herbs.

Place in pasta bowl and serve.

Enjoy!

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