



Crispy Mushroom Pasta

Ingredients

- 10 oz. Mixed Mushrooms torn into bite-size pieces
- ½ ea Yellow Onion, Finely Chopped
- 10 oz. Fettuccine
- 4 oz. Heavy Cream
- 1 oz. Garlic, Chopped
- 1 oz. Thyme and Chive
- 1 ea Fresh Lemon Juice
- 1 oz. Butter, Unsalted
- 4 oz. Parmesan, Finely Grated
- 1 ½ oz Walnuts

Kitchen Tools Needed

- 2 Medium Pots
- Tongs
- Slotted spoon
- Rubber Spatula / Flat Spoon
- Chef's Knife
- Cutting Board
- Paper Towels

At Home Ingredients

- 4 tbl Olive Oil
- To taste Kosher Salt
- To taste Fresh Ground Black Pepper

Prepare to Cook

When you receive your meal prep box, remove all items and organize on your work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

Step 1. Cook Mushrooms

1. Heat 2 Tbsp. oil in a large pot over medium-high.

2. Cook half of the mushrooms in a single layer, undisturbed, until the edges are brown and starting to crisp, about 3 minutes.
3. Give mushrooms a toss and continue to cook, tossing occasionally, until all sides are brown and crisp, about 5 minutes more.
4. Using a slotted spoon, transfer mushrooms to a plate; season with salt.
5. Repeat with remaining 2 Tbsp. oil and mushrooms and more salt.

Step 2. Adding Onion and Garlic

6. Reduce heat to medium-low and return all of the mushrooms to the pot.
7. Add onions and cook, stirring often, until shallots are translucent and softened, about 2 minutes
8. Add garlic and cook for an additional 1 minute

Step 3. Cooking Pasta

9. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 8 to 9 minutes
10. Using tongs, transfer pasta to pot with mushrooms and add cream and 1 cup pasta cooking liquid. Increase heat to medium, bring to a simmer, and cook, tossing constantly, until pasta is al dente and liquid is slightly thickened, about 3 minutes.
11. If liquid reduces too much and pasta is not cooked enough, add more pasta water a little at time to cook pasta further and bring sauce to proper consistency..

Step 4. Finishing Pasta

12. Remove pot from heat.
13. Add lemon zest and juice, thyme and butter and stir thoroughly
14. Add half the.Parmesan, and lots of pepper and toss to combine. Taste and season with more salt if needed.

Step 5. Plating

15. Using tongs, place pasta into a large bowl and cover top of pasta with sauce and mushrooms. Garnish dish with more cheese, black pepper, crushed walnuts and chives. Serve Family Style.