



Wild Mushroom Pappardelle

with Fresh Herbs



30-40min



2 Servings

When mushrooms start appearing at the farmers markets, it's time to start using them with abandon. This vegetarian pasta dish relies on their earthy notes to bring some simple egg noodles to life. Toss in some butter and a large handful of herbs and it's hard to beat this quick weeknight meal. Use a vegetable peeler to grate large shavings of parmesan over the final dish - you'll get a bigger h...

What we send

- fresh chives
- clove garlic
- fresh parsley
- lemon
- fresh wild mushrooms

What you need

- freshly ground black pepper
- salt

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680.0kcal



1. Prepare ingredients

Bring a large pot of salted water to a boil. Slice mushrooms ¼-inch thick. Peel and finely chop garlic. Remove leaves from parsley stems. Chop parsley and chives. Wash, then zest and juice half the lemon.



2. Cook mushrooms

Melt 2 tablespoons butter in a large skillet over medium high heat. Add mushrooms and garlic and season generously with salt and pepper. Sauté, stirring occasionally, until mushrooms are browned, 7-8 minutes. Remove from heat.



3. Cook pasta

Add pappardelle to boiling water and cook until al dente, about 4 minutes. Reserve 1 cup pasta cooking water. Drain pasta in a colander.



4. Combine pasta & mushrooms

Return mushrooms to medium high heat and add pasta, remaining tablespoon butter and pasta water to skillet and cook, tossing until butter is melted and pasta water is almost all absorbed, about 2 minutes.



5. Add herbs

Remove from heat, add herbs, lemon zest and juice, then toss well. Season with salt and pepper.



6. Serve

Serve immediately and peel Parmesan over the top of each plate.