

Roasted Red Pepper Fettuccini with Wild Mushrooms, Caramelized Leeks, Spring Onions and Fontina

Ingredients:

¼ Cup Virgin Olive Oil

8 oz. Leeks, white and pale green parts only, split lengthwise, sliced, and rinsed thoroughly

2 Cloves Garlic, minced

1¼ Pound assorted wild mushrooms (such as Crimini, Oyster, Chanterelle, and Stemmed Shiitake), sliced

2 Tablespoons Italian Parsley Leaves, minced

1 Teaspoon Fresh Thyme Leaves, minced

Salt and Fresh Ground Pepper to taste

12 oz. Ohio City Pasta Roasted Red Pepper Fettuccini (3 bundles)

4 oz. Ramps (Spring Onions), sliced or substitute Scallions

4 oz. Fontina Cheese, shredded

Heat oil in a heavy large pot. Add Leeks and cook until Leeks turn golden brown, stirring frequently, about 8–10 minutes. Add Garlic and sweat for 2 minutes. Add Mushrooms and cook until soft, occasionally stirring, about 6–8 minutes. Add Herbs and season with Salt and Fresh Ground Pepper to taste, cook for 2 more minutes.

Meanwhile, cook pasta in a large pot of boiling water for 2 minutes, stirring occasionally until tender but still firm to bite. Drain and toss pasta with mushroom mixture. Plate pasta on appetizer plates, garnish with sliced Ramps and Fontina Cheese.

Makes 6 appetizer servings or 3 entrée portions.

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