

BALSAMIC WILD MUSHROOM PASTA

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COOK TIME: 15mins

SERVES: 2

CALORIES: 436 kcal (PER SERVING)

INGREDIENTS

250 g/9 oz tagliatelle
300 g/11 oz wild mushrooms, roughly torn
3 garlic cloves, minced
1 shallot, thinly sliced
2 tbsp olive oil
30 g/2 tbsp unsalted butter
3 tbsp balsamic vinegar
1 tsp each: dried thyme, sage, smoked paprika,
chili flakes
salt and black pepper
burrata, for serving
toasted pine nuts, for serving
fresh thyme, for serving

DIRECTIONS

Cook tagliatelle in generously salted water until al dente. Then drain.

Heat a large non-stick skillet over high heat. Add the mushrooms. Fry for 6-8 minutes. The mushrooms will start to release moisture, after this, add olive oil and spices. The mushrooms will start to brown, now add the balsamic vinegar and butter. Cook until the butter is melted, stirring frequently.

Add garlic and shallot, saute until fragrant, for 2 minutes.

Toss with tagliatelle and serve with burrata, pine nuts and fresh thyme. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.