

ORECCHIETTE WITH MUSHROOMS AND SPINACH

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COOK TIME: 25mins

SERVES: 4

CALORIES: 191 kcal (PER SERVING)

INGREDIENTS

300 g/10.5 oz orecchiette
400 g/14 oz cremini mushrooms, thinly sliced
1 tbsp olive oil
1 shallot, finely chopped
4 garlic cloves, minced
1 tsp salt, black pepper, dried thyme
100 g/3.5 oz spinach
120 ml/ ½ cup cream
15 g/ ½ oz grated Pecorino, more for serving
1 tbsp salted butter (optional)
freshly ground black pepper, for serving
crushed red pepper flakes, for serving

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic and finely chop the shallot. Thinly slice the mushrooms.

Cook the orecchiette in a large pot of generously salted boiling water, until al dente. Drain, reserving 1/2 cup of the cooking water.

In the meantime, heat a large nonstick skillet over high heat and add mushrooms. Cook until they release moisture, about 5 minutes. Stir frequently. Add olive oil and cook until the mushrooms start to brown. Add garlic and shallot, cook until soft and fragrant, about 3 minutes. Stir in salt, black pepper and thyme.

Add spinach, stir until slightly wilted. Pour in cream, reduce heat to low and bring to a simmer. Stir in pecorino.

Add butter and orecchiette, stir until butter is melted. Add ¼ cup cooking water and adjust salt to your own taste. Keep stirring until glossy. Finish off with freshly ground black pepper and red pepper flakes. Enjoy!

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