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Simply Seasonal

Summertime Morel Pasta

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Summertime Morel Pasta

Ingredients

- *5-6 morel mushrooms
- *3/4 lb. spaghetti
- 1/4 cup olive oil
- 3 Tbsp butter
- *4 garlic cloves, thinly sliced
- *2 medium shallots, finely chopped
- *1 bunch asparagus, ends trimmed and cut into 1" pieces
- 3/4 cup vegetable stock
- *1/2 cup heavy cream
- Juice and zest of 1 lemon
- Salt and pepper, to taste
- 1/4 cup grated Parmesan cheese

*can be found locally

Directions

1. Boil 8 cups water. Remove from heat, add morels, cover and set aside for 30 min. Transfer mushrooms to a cutting board; cut each into small pieces.
2. Return mushrooms to heat, adding add'l water sufficient to cook pasta; bring to a boil. Season with salt, add spaghetti; cook about 13 minutes. Drain.
3. Meanwhile, heat oil and butter in a skillet. Add garlic and shallots; cook, stirring occasionally, about 8 minutes.
4. Add morels, asparagus and stock, bring to a boil. Cook, covered, until asparagus is tender, about 3 minutes. Add cream and cook gently 3 minutes, uncovered.
5. Remove from heat and add pasta, lemon juice and zest, salt, pepper, and cheese. Toss until evenly combined.

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