

From Real Estate to Recipes!

SEPTEMBER'S FEATURE RECIPE!

Pasta with Mushroom Walnut Cream Sauce

(Maria's Favorite !)

Ingredients:

12 oz ravioli or tortellini, (have also used with fettuccini) cooked according to package directions
2 TBS extra virgin olive oil
8 oz mushrooms, sliced (white, crimini, or portabella or combination)
¼ cup walnuts chopped
1 cup heavy whipping cream
¼ tsp black pepper
1 ½ cups freshly grated parmesan cheese.



Directions:

Heat olive oil in large skillet over medium heat. Sauté mushrooms and walnuts until mushrooms are golden brown. Add cream, stir frequently for five minutes, until sauce has slightly thickened. When cream stops simmering, turn heat to low and add pepper and parmesan cheese. Stir until sauce is smooth. Do not boil.

Drain pasta and place on serving plate. Pour sauce over pasta. Garnish with parsley and serve immediately.

** We often double the recipe for more sauce!*