



INGREDIENTS

3 TBSP of olive oil
1 lb. of sliced button & cremini mushrooms
2 TBSP of butter
2 cleaned & chopped leeks
2 minced garlic cloves
1 Lb. of penne rigate
3 cups of purified water
1 1/3 cups of vegetable stock
2/3 cup of dry vermouth
1/2 cup of whipping cream
1/2 cup of Parmigiano-Reggiano
Zest of 1/2 lime
Splash of lime juice
2 TBSP of chopped parsley
2 TBSP of fresh dill



ONE POT PASTA WITH DRY VERMOUTH & MUSHROOMS

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the olive oil in a large skillet.
2. Add the mushrooms, sprinkle with salt and cook them until they release their water, about 10 minutes.
3. Add & melt the butter.
4. Add the leeks and garlic and sauté for 5 minutes.
5. Add the pasta, water, vegetable stock & vermouth. Raise the heat to high and bring to a boil.
6. Lower the heat and sauté for 7-10 minutes.
7. Cook the pasta until al dente.
8. Add the cream, continue stirring and cook for 2-3 minutes.
9. Close the stove.
10. Add the Parmigiano and mix.
11. Add the zest of lime, lime juice, parsley and dill. Mix and serve.

ENJOY THE ONE POT PASTA WITH VERMOUTH & MUSHROOMS