



INGREDIENTS

300g of pasta of choice
2 TBSP of unsalted butter
500g of sliced porcini mushrooms
1 TBSP of kosher salt
1 bunch of asparagus
1 cup of pasta water
1 cup of mascarpone cheese
½ TSP of nutmeg
Salt & pepper for seasoning
1/4 cup Parmigiano Reggiano



SHELL PASTA WITH MUSHROOMS, ASPARAGUS & MASCARPONE CHEESE

By Caterina Romano's Kitchen

DIRECTIONS

1. Bring a pot full of salted water and start cooking your pasta two minutes less than cooking directions on the box.
2. Melt the butter in a large frying pan over medium-high heat.
3. Add the mushrooms with a sprinkle of kosher salt and continue cooking until they release their water.
4. To prepare the asparagus, snap the woody bottom ends of the stock and discard them. Cut the remaining stalks into bite-size pieces. Add them to the mushrooms and cook until they soften about 4-5 minutes.
5. Add the cooked pasta along with the pasta water.
6. Turn off the stove and add the mascarpone cheese stirring until it melts and blends with the pasta mixture.
7. Season with salt & pepper and nutmeg.
8. Mix in the grated Parmigiano.
9. Final mix and serve.