

OYSTER MUSHROOM MAC & CHEESE

Featuring our **Smothered** seasoning

6-8 servings | Total Time: ~ 45 minutes

RECIPE

- 1 lb. penne, elbow, or our favorite cavatappi pasta
- 1 lb. fresh oyster mushrooms, chopped
- 6 Tbsps butter
- 1 small onion, finely chopped
- 4 cloves fresh minced garlic (to taste)
- 1 1/2 cups half-and-half cream
- 1 Tbsp Mushroom Street Farms **Smothered** spice blend
- 1 Tbsp dried parsley
- 1 1/2 cups (5 oz) shredded gruyere
- 1 1/2 cups (5 oz) shredded fontina
- 1/2 cup grated parmesan
- salt to taste

OPTIONAL TOPPING

- 1/2 cup panko breadcrumbs
- 1/4 cup grated parmesan
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/4 cup finely sliced green onion
- 1 Tbsp olive oil

PREPARATION

STEP 1

Cook the pasta in a large pot of boiling salted water for 10 minutes, or until slightly firm. Drain and set aside.

STEP 2

In a sauté pan, melt 2 tablespoons of butter over medium heat. Add ¼ of the chopped oyster mushrooms and sauté until tender. Set aside.

STEP 3

In a saucepan, melt 4 tablespoons of butter over medium heat. Add the chopped onion and the remaining chopped mushrooms. Sauté until tender, then add the minced garlic and sauté for an additional 2 minutes.

STEP 4

Slowly add the half-and-half cream to the saucepan while stirring continuously until heated through.

STEP 5

Transfer the mixture to a blender or Vitamix and puree until smooth.

PREPARATION CONTINUED

STEP 6

Pour the blended sauce back into the saucepan and add the Mushroom Street Farms "Smothered" spice blend, dried parsley, shredded gruyere, shredded fontina, and grated parmesan. Stir until the cheese is melted and fully incorporated. Season with salt and pepper to taste.

STEP 7

Add the cooked pasta and sautéed mushrooms to the sauce, and fold everything together until well combined. Transfer the mixture to a baking dish. If desired, sprinkle some extra cheese on top.

STEP 8

In a small bowl, combine the panko breadcrumbs, grated parmesan, salt, pepper, finely sliced green onion, and olive oil. Mix until well coated.

STEP 9

Sprinkle the breadcrumb mixture evenly over the pasta in the baking dish.

STEP 10

Place the baking dish in the preheated oven and broil until the breadcrumbs are golden brown and the sauce is bubbling, about 8 minutes.

STEP 11

Remove from the oven and let it cool for a few minutes before serving.

NUTRITION FACTS

PER SERVING, BASED ON 4 SERVINGS

CALORIES	Approximately 600
TOTAL FAT	35g
SATURATED FAT	20g
TRANS FAT	<1g
CHOLESTEROL	100 grams
SODIUM	700 mg
TOTAL CARBOHYDRATES	55 g
DIETARY FIBER	4 g
SUGARS	6 g
PROTEIN	25g