

Mushroom Sage Pasta

Ingredients:

Serves 4

- 4 Tbs Wild Mushroom & Sage Infused Olive Oil
- 6 fresh sage leaves, cut in thin strips
- 2 oz. pancetta, thinly sliced (optional)
- 1 Tbs fresh lemon juice
- ½ cup grated Pecorino Romano
- kosher salt and fresh ground pepper, to taste
- 12 oz. dry pasta of choice, cooked al dente in lightly salted water

Directions:

- While the pasta cooks according to package instructions, add the olive oil to a large sauté pan over medium heat.
- Add sage leave strips and pancetta (if using). Fry for a couple of minutes until the sage and pancetta strips are crispy but not burnt.
- Add the lemon juice and whisk. Set aside.
- Drain the pasta but leave a fair amount of cooking water in the pasta. Add the wet pasta to the sauté pan and return to heat tossing to coat and thicken the sauce.
- Test for seasoning, adding fresh ground pepper and additional salt if desired.
- Serve immediately.

From our Kitchen at:

PORT PLUMS

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