



Smoky Mushroom Boscaiola

A rustic creamy mushroom sauce loaded with the earthy flavors of mushrooms, garlic, and a smoky cream sauce for a perfect comfort dish.

INGREDIENTS

1 onion, sliced in half rings	2 tablespoons Dijon mustard
$\frac{1}{4}$ cup white wine (<i>for sautéing</i>)	1 tablespoon vegan Worcestershire sauce
16 oz button mushrooms, sliced	1 tablespoon smoked paprika
$\frac{3}{4}$ cup raw cashews	2 tablespoons nutritional yeast flakes
1 cup water	$\frac{1}{2}$ teaspoon sea salt
1 cup nondairy milk	$\frac{1}{4}$ teaspoon black pepper
5 garlic cloves	4 cups whole grain rice, pasta, or gnocchi

DIRECTIONS

1. Dry sauté the onions over medium-high heat. Deglaze the pan as needed using white wine. When the onions are slightly browned, add the mushrooms and continue cooking until the mushrooms are tender 5-7 minutes.
2. In a high powered blender, add the remaining ingredients (except the pasta), and blend until smooth and creamy.
3. Add the cream sauce to the sautéed mushroom mixture and cook over medium heat until bubbly and thickened. Serve over gnocchi, brown rice, or whole grain pasta.

KIM'S HINTS:

You can use any variety or mix of mushrooms in this dish, we enjoy making this dish with shitake and portobello mushrooms.

ENTREES



PREP



COOK



SERVES

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