

Pasta Ivan

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We created this dish as the remnants of Hurricane Ivan were passing through the Providence area in September 2004.

Recommended wine: "Rodney Strong" Merlot vintage 2000

Pasta with Shitake Mushrooms

1 package (~ 6 oz) sliced shitake mushroom, pre-washed
1 tablespoon butter
1 can reduced-sodium cream of mushroom condensed soup
1/2 cup white wine
1/4 cup sherry (we used Dry Sack Medium)
1 teaspoon fresh rosemary (or 1/4 teaspoon dry crushed rosemary), finely chopped
1/2 package egg noodles, yolk-free
coarse salt, to taste, for pasta water
1/2 red Portugese pepper, seeds removed (or any mild red pepper), chopped
ground black pepper, to taste
hot Hungarian paprika, to taste
1 tablespoon parsley, chopped

Serving Ideas: Steamed spinach with truffle vinegar is a delicious accompaniment.

Per Serving (excluding unknown items): 208 Calories; 6g Fat (39.9% calories from fat); 3g Protein; 18g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 70mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 1 Fat.

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Servings: 2

Preparation Time: 5 minutes

Start to Finish Time: 30 minutes

Grill time

Cook the egg noodles according to package directions until al dente. Be sure to add some salt to the water before cooking.

Saute the mushrooms over medium-high heat in a deep saute pan until some of the moisture is removed.

Add the butter and saute another minute or two. Add the cream of mushroom soup, rosemary, white wine and sherry. Cook at medium low heat for another 5-10 minutes.

Add the cooked pasta to the mushroom mixture; then add the Portugese pepper, black pepper, and paprika. Continue to cook on medium low heat for a couple of minutes until spices are absorbed.

Plate and top with the parsley.