



Pappardelle Pasta with Leeks, Mushrooms and Bacon

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 4-6 servings

Ingredients

- 1 pound pappardelle pasta
- 1 tablespoons olive oil
- 8 ounces baby bella mushrooms, sliced
- 2 cloves garlic, sliced
- 2 medium leeks, white and pale green parts only, halved lengthwise, rinsed then sliced crosswise.
- Kosher Salt
- 1 cup vegetable or chicken stock
- 2 teaspoons fresh thyme
- 1 cup cream
- 1 cup parmesan
- 1 lemon-zested
- 4 slices thick cut bacon, cut in ½ inch pieces, cooked crispy-optional garnish

Method

Cook pasta in large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta water.

Heat oil large heavy bottomed sauté pan over medium heat.

Add mushrooms and garlic cooking until mushrooms are tender then add leeks and cook stirring occasionally until leeks brown on edges and liquid dissolves from pan.

Add stock and thyme and allow to reduce slightly, then add cream and simmer until slightly thickened then add cream and simmer a few more minutes.

Add pasta and parmesan, stirring until coated. If too thick add a little of reserved pasta water to thin out.

Plate pasta and garnish with lemon zest or crispy bacon.

Serve with grilled ciabatta bread.