



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 tablespoon 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

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup of pasta water.
2. Heat oil in a large heavy-bottomed sauté pan over medium heat.
3. Add mushrooms and garlic, cooking until tender. Then add leeks and cook, stirring occasionally, until leeks brown on the edges and the liquid evaporates from the pan.
4. Add stock and thyme, and allow to reduce slightly. Then add cream and simmer until slightly thickened; simmer a few more minutes.
5. Add pasta and parmesan, stirring until coated. If too thick, add a little of the reserved pasta water to thin out.
6. Plate pasta and garnish with lemon zest or crispy bacon.
7. Serve with grilled ciabatta bread.