



goat cheese mushroom pasta;

1. (goht cheez muh-shroom pah-stah) *noun*. Creamy goat cheese pasta tossed with mushrooms and spinach.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

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|--|----------------------------------|
| 16oz farfalle pasta | 2 Tbsp. butter |
| 2 Tbsp. olive oil | 8oz cremini mushrooms |
| 2oz pancetta* (optional) | $\frac{1}{3}$ white wine |
| $\frac{1}{4}$ minced shallots | 1 tsp. salt |
| $\frac{1}{4}$ c. heavy cream | $\frac{1}{4}$ c. parmesan cheese |
| $\frac{1}{4}$ c. vegetable/chicken broth | 4oz. goat cheese |
| 2 c. spinach, chopped | |

*or bacon

Instructions;

1. Cook pasta according to package instructions. Drain and set aside.
2. Heat a large skillet over medium-high heat. If using pancetta or bacon, fry for 4-5 minutes, and then set aside to drain.
3. Slice mushrooms while pan is heating, then add oil and butter to the pan. Add mushrooms and sauté 5-10 minutes until golden brown.
4. Add shallots and cook 2 minutes, then add white wine. Allow the wine to cook down for 1-2 minutes, then add the heavy cream.
5. Allow to cook for 1-2 minutes, then toss with the pasta and mushrooms. Toss with some or all broth depending on how thick you'd like sauce to be.
6. While pasta is still warm, crumble goat cheese and parmesan cheese and toss until melted. Serve warm.