



Brown Butter Hazelnuts Pasta with Mushrooms

The combination of toasted hazelnuts to this dish takes it to the next level of yummy. Chock full of wild mushrooms, gruyere cheese, fresh thyme and sage make this a feast for all your senses.

Ingredients

Ingredient Checklist

- 4 ¼ ounces penne (whole-wheat)
- 2 ¼ ounces hazelnuts (1/2 cup)
- ½ stick butter (4 tablespoons salted)
- 3 ounces shiitake mushrooms (sliced)
- 3 ounces button mushrooms (sliced)
- 3 cloves garlic (large minced)
- ½ teaspoon chile flakes

- 2 tablespoons olive oil (extra-virgin)
- ½ cup gruyere cheese (plus more for garnish finely grated)
- Sea salt
- pepper (Freshly ground)
- Chopped parsley (for garnish)

Instructions

Cook the whole-wheat pasta in boiling salted water, according to package directions. Reserve 1/2 cup of the cooking water.

Preheat the oven to 350°. Place the hazelnuts on a baking sheet and toast in the oven for 10 minutes, or until lightly browned and fragrant. Remove from the oven and when cool enough to handle, roughly chop them.

In a large frying pan, heat the butter over medium high heat until it is dark brown but not black.

Add all of the mushrooms to the pan. Cook, stirring occasionally, for 7 to 8 minutes, or until the mushrooms are soft and brown. Add the garlic and chile flakes and cook 1 minute more. Add the penne and toss to coat. Sprinkle with a little of the reserved pasta water to create a light sauce. Remove from the heat and stir in the olive oil and gruyere cheese. Season with salt and pepper.

Top with the hazelnuts and a little parsley. Serve with the extra cheese.