

Give and Grow Mushrooms

Black Garlic Pappardelle Pasta Recipe

INGREDIENTS

- 1 pound Pappardelle pasta
- 3 tablespoons olive oil, for the pasta and the pan
- ½ cup black garlic cloves peeled
- ¾ cup shallots, thinly sliced
- ¾ cup dry white wine
- 3 tablespoons unsalted butter
- Salt and freshly ground black pepper to taste
- About 1 tablespoon chives for garnish (if desired), washed and dried, finely chopped

INSTRUCTIONS

1. **Cook the pasta.** Cook the pasta in a large pot of boiling, salted water until it's al dente. (Al dente means "to the tooth." The pasta should be tender, but with a bite to it.) Drain the pasta, toss with a bit of olive oil, cover and set aside.
2. **Prepare the black garlic.** Peel all the black garlic and then roughly chop it, keeping it in relatively large chunks.
3. **Make the sauce.** Coat the bottom of a medium to large sauté pan with olive oil, and place it over medium heat. Add the shallots and cook until they are soft and beginning to brown, about 4 minutes. Add the black garlic and toss it with the

shallots. Then add the wine, turn the heat to high, and let it reduce by about $\frac{1}{3}$. Add the butter and swirl the pan around until it's melted into the wine. Season generously to taste with salt and pepper.

4. **Assemble.** Add the cooked pasta to the pan with the sauce and very gently, toss everything together. (If the pan isn't big enough, pour everything into a large bowl to mix it.)
5. **Adjust the seasonings and garnish.** Season to taste again if necessary, sprinkle with the chopped chives (if desired), and serve.

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