

Creamy Mushroom and Spinach Pasta

Ingredients

3/4 pound whole wheat farfalle or pasta of choice
2 teaspoons extra virgin olive oil
10 ounces sliced shiitake mushrooms or creminis
1/2 cup chopped shallots
2 cloves minced garlic
3 cups baby spinach
Kosher salt and fresh ground black pepper to taste
1/4 cup white wine or low sodium vegetable broth
1/2 cup half and half
1/2 cup shredded parmesan cheese
1/2 cup black Kalamata Olives sliced
1/2 cup crumbled Feta cheese
1/2 cup sundried tomatoes

Substitutions

Mushrooms: You can substitute with any type of button mushrooms – baby bella are another great choice.

Half and Half: You can substitute with heavy cream.

Method

Cook the pasta according to package instructions.

Heat the olive oil in a large skillet over medium-high heat.

When the skillet is hot add in the shallots, garlic, mushrooms, salt and pepper and sauté until the mushrooms are tender, about 5 minutes.

Add in the spinach and sauté until it wilts, about 3 minutes.

Add in the wine and cook 2 minutes or until liquid evaporates, stirring occasionally.

Remove from the heat and stir in the pasta, half and half, parmesan cheese, olives, Feta and sundried tomatoes until everything is combined.

Taste for seasoning before serving.

