



Leek & Mushroom Pasta

Ingredients

4 Oz Fresh Leek Trimmed & Sliced
2 Tbl Olive Oil (*not included*)
2 Clove Fresh Garlic Sliced
5 Oz Mushroom Trimmed & Sliced
1 Tsp Tarragon Minced
1 Tsp Chicken Base
½ Cup Parsley Chopped
¼ Cup Heavy Cream
1 Cup Water
8 Oz Lasagna Pasta

1) Preheat oven to 300 F. Toss garlic with oil. Wrap in foil. Place on sheet pan. Bake until garlic is soft and golden, 25 to 30 minutes. Then in blender or food processor puree roasted garlic until smooth. Cover and set aside. Leave oven on at 350 F.



2) Boil water in a pan and when it is bubbling hot drop in lasagna sheets. Make sure lasagna sheets do not stick to the bottom of the pan. Once pasta is cooked, drain it in colander and rinse under cold water. Tear cooked pasta into preferred size. We suggest quarters.

3) Heat oil in a pan and saute sliced mushrooms for 3 minutes. Add garlic cloves and stir. Saute for an additional 2 minutes. Mix in chopped leeks salt & pepper and cook for 5 more minutes



4) Mix together the water and chicken base to create a chicken stock. Pour in the chicken stock and let simmer on low flame for 5 minutes until the liquid is reduced by half. Add cream and let simmer for additional 3-4 minutes.



5) Add the lasagna strips into the simmering sauce and let it sit there for 3 minutes so that pasta absorbs the sauce. Turn off heat and finish with tarragon and parsley.

6) With oven preheated to 350 F, spread 2 Oz of roasted garlic puree on cut sides of each baguette. On a sheet pan place closed baguettes ½ inch apart. Bake until golden brown 4-6 minutes.



7) Divide pasta into two bowls and serve with roasted garlic bread. Enjoy!

