



GARLIC ROSEMARY MUSHROOM PASTA

Serves 4

1 tablespoon extra virgin olive oil
1 1/2 pound wild mushrooms, sliced
2 large garlic cloves, chopped
1 1/2 teaspoon fresh rosemary, chopped
Kosher salt and black pepper
1/4 cup white wine
1 pound pasta, cooked

Heat the oil in a large skillet over medium heat.

Add mushrooms, garlic, rosemary, salt and pepper and cook, stirring occasionally, until almost dry, 8 to 10 minutes.

Carefully add the wine to the skillet and cook until most of the liquid has evaporated, 30 seconds to 1 minute.

Add the pasta to the sauce and toss to coat.