

# Mushroom Marsala Pasta

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*Mushroom Marsala sauce is a classic Italian dish that is fabulous with chicken or shrimp. The creamy sauce is given extra flavor from the Marsala wine and heartiness from the mushrooms. Serves 6.*

## Ingredients:

1 1/2-ounce package dried porcini or shiitake mushrooms  
1 cup low sodium chicken stock  
2 tablespoons butter  
1 tablespoon olive oil  
1/2 medium onion, chopped  
2 cloves garlic, minced  
1 16-ounce package sliced mushrooms  
1 tablespoons flour  
1/2 cup Marsala Wine  
1/2 cup cream  
salt and pepper, as needed to taste  
2 grilled chicken breasts or 2 pounds cooked shrimp, optional  
Parmesan cheese, to taste, optional

## Directions:

1. In a small saucepan bring chicken stock to a boil. Add the dried mushrooms, turn off the heat, and cover with a lid. Let sit for 20 minutes.
2. Pull out the whole mushroom pieces with a pair of tongs and chop into small pieces.
3. Strain the chicken stock through a fine mesh strainer to remove any grit. Set the chicken stock aside.
4. In a large saute pan melt the butter and olive oil together over medium heat.
5. Add the onions and cook until translucent, about 5 minutes.
6. Add the garlic and mushrooms and cook until soft and fragrant, about 10 minutes.
7. Meanwhile heat a large pot of water over high heat to boil.
8. Sprinkle the flour over and stir to cook until it smells nutty, about 2 minutes.
9. Raise the heat to high and add the Marsala, cook until very thick and almost completely reduced, about 3 minutes. Stir frequently.
10. Add the reserved chicken and mushroom stock and the chopped dried mushrooms.
11. Finish the sauce with cream and taste. Season with salt and pepper to taste.
12. Place the cooked chicken breasts or shrimp in the sauce to keep warm.
13. Cook the noodles in the boiling water according to the directions on the package.
14. Place the noodles in a large bowl and pour the sauce over. Garnish with Parmesan cheese.

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