

Penne with Savory Mushroom Pesto

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This rustic pesto uses sautéed mushrooms and savory thyme to create a unique pesto. Served with warm penne noodles, this dish is rustic, hearty, and comforting.

Makes 2 to 4 servings.

Ingredients:

¼ cup pine nuts
¼ cup olive oil, divided
½ pound Portobello mushrooms, finely chopped
1 clove garlic, chopped
1 teaspoon fresh thyme leaves
3 tablespoons dry sherry
¼ cup Parmesan cheese
¼ cup fresh parsley leaves
Sea salt and fresh black pepper, to taste
½ pound cooked penne noodles

Directions:

1. Heat a medium skillet over medium heat. When hot, add pine nuts and toast until lightly brown, shaking pan to prevent burning, 3 to 4 minutes. Remove from skillet and set aside.
2. Add 1 tablespoon olive oil to pan; when hot, add mushrooms and cook until softened, 3 to 5 minutes. Add garlic and thyme and cook, stirring, until fragrant, 2 minutes. Add sherry and bring to a boil over high. Simmer until liquid has evaporated, 1 to 2 minutes. Remove from heat and allow to cool slightly.
3. Place reserved pine nuts, mushroom mixture, cheese, and parsley in food processor; pulse until well chopped. With machine running, slowly add 3 tablespoons olive oil in a steady stream, allowing pesto to mix blend and become cohesive. Process until desired consistency is reached, season with salt and pepper, and serve over warm penne noodles.