



Wild Mushroom and Crab Pappardelle Pasta

Prep Time: 10 minutes
Cook Time: 20 minutes
Yield: 4 servings

INGREDIENTS

16 oz package egg pappardelle pasta

8 oz mixed wild mushrooms

3 garlic cloves, minced

1/2 shallot, minced

2 tablespoons fresh thyme leaves

3 tablespoons olive oil

6 tablespoons salted butter

TT Kosher salt and pepper

1/2 cup dry white wine

1/2 cup heavy cream/half & half

8 oz lump dungeness crab meat

shaved/grated parmesan, garnish

DIRECTIONS

1. Bring a large pot of water to a boil. Cook the pasta according to package directions until al dente. Leave pasta a little firmer than usual as you will finish cooking in the sauce. Drain.
2. While the pasta cooks, heat olive oil in a large skillet over medium-high heat. Add the mushrooms and begin to sauté. Season with salt and pepper. Cook about 5 minutes until mushrooms are golden.
3. Add butter, shallots, garlic and thyme to the mushrooms in the pan. Continue to sauté for about 3 minutes until the shallots are soft. Watch that the garlic doesn't brown and reduce heat if needed.
4. Turn off the heat and slowly add in the white wine. Return to medium-low heat and cook stirring for one minute to cook off some of the alcohol. Add in the half and half and increase heat to bring mixture to a simmer. Note: don't worry if the mixture looks a little split. It will come together once you simmer.
5. Add in the crab and cooked pappardelle noodles. Gently

toss and cook simmering for another minute until the noodles are completely coated in the sauce and everything is combined. At this step you should taste and season with more salt and pepper if needed. The crab will add a salty flavor so you may not need much seasoning after that is added.

6. Serve immediately in bowls topped with shaved parmesan

