



TEAM FOUR
FOOD SERVICE



Chickpea Casarecce with a creamy porcini sauce and black truffle butter

Yield: 10 servings

Ingredients:

2 Boxes, Barilla Chickpea Casarecce
2 Tbsp, Extra virgin olive oil
2 Garlic clove, Chopped
2 oz, Dried Porcini Mushrooms, Reconstituted in hot water
2 Cups, Chicken Broth
2 Cups, Heavy Cream
4 Tbsp, Black Truffle butter
Salt and pepper to taste
1 Cup, Parmigiano Reggiano Cheese
2Tbsp, Italian Flat leaf parsley, chopped

Directions:

1. Bring a large pot of water to a boil
2. In a large skillet add the olive oil and garlic and cook for 1 minute over low heat.
3. Add the mushrooms and saute over medium heat for 3-4 minutes, add the chicken broth and the heavy cream and bring to a simmer.
4. Cook the pasta according to the package directions, drain and toss the pasta with the sauce.
5. Remove the skillet from the fire and fold in the cheese, truffle butter and garnish with parsley.

Recipe and photo courtesy of Barilla