



**TEAM FOUR**  
FOODSERVICE



## **Orecchiette with a cashew cream sauce**

Yield: 10 servings

### *Ingredients:*

1 ¼ Box, Barilla Orecchiette  
12 oz Cashews  
14 oz, Water  
¾ Cup, Diced Shallots  
3 Tbsp, Extra virgin olive oil, divided in half  
¾ Lb. Mixed mushrooms  
4 garlic cloves, chopped  
Sea salt and Black pepper to taste  
¼ Cup, Parsley Micro Greens [or chopped Italian parsley]

### *Directions:*

1. Bring a large pot of water to a boil
2. Combine the cashews and water in a bowl and soak for 30 minutes
3. Blend the cashews and water until completely smooth and creamy
4. In a large skillet saute the shallots in half the olive oil for 3-4 minutes or until opaque
5. Add the cashew cream and bring to a simmer
6. In a separate skillet saute the garlic in remaining olive oil for 1 minute, add the mushrooms and season with salt. Let the mushrooms simmer and become naturally creamy. Season to with salt and pepper.
7. Cook the pasta according to the directions, reserve 1 ½ cups of the pasta cooking water and add to the skillet with the sauce. Bring to a simmer.
8. Drain the pasta and combine with the sauce.
9. Top with mushroom and parsley

Recipe and photo courtesy of Barilla