



Campanelle with Italian Sausage, Cremini Mushrooms, Mustard Greens, and Pecorino

Yield: 10 portions

Ingredients:

20 Oz. Barilla® campanelle
1 Lb. Italian sausage
2 Tbsp. Extra virgin olive oil
2 Garlic cloves, minced
8 Oz. Cremini mushrooms, sliced
12 Oz. Mustard greens, sliced (stems removed)
2 Tbsp. Butter
½ Cup dry white wine
½ Cup pecorino romano
Salt & black pepper to taste

Directions:

1. In a skillet over medium/high heat add olive oil and italian sausage. Cook for 3-4 min. or until meat is thoroughly browned.
2. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions. Reserve 2 cups of pasta cooking water.
3. Add butter, garlic, mushrooms and mustard greens to the pan. Cooking for an additional 3-4 min.
4. Add white wine and cook until wine is reduced.
5. Add 1 ½ cup of pasta cooking water to the skillet.
6. Drain pasta and add to the skillet with ½ of the cheese.
7. Mix well. Use remaining cooking water if needed.
8. Drizzle olive oil and garnish with the remaining cheese.