



**TEAM FOUR**  
FOODSERVICE



### **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.

Recipe and photo courtesy of Barilla