



Red Lentil Penne With Cannellini Puree, Cremini Mushrooms And Romano

Yield: 10 servings

Ingredients:

20 oz Barilla® red lentil penne
2 Tbsp extra virgin olive oil
4 Tbsp butter
2 Shallots, diced
2 Garlic cloves, chopped
1 Tsp fresh thyme leaves
1 Lb Cremini mushrooms, sliced
30 Oz cannellini beans
1 Cup white wine
1 Cup vegetable broth
1 Cup coconut milk
3/4 Cup Romano cheese, grated
2 Tbsp parsley, chopped
Salt & black pepper to taste

Directions:

1. In a skillet over medium heat cook the shallots, garlic and thyme in butter for 3-4 minutes until slightly golden.
2. Add the beans and season with salt and pepper.
3. Add wine and reduce by ½ then add the broth and bring to a simmer.
4. Transfer beans and broth to the blender and puree until smooth.
5. In the same skillet add oil and mushrooms cooking 2-3 minutes or until golden brown.
6. Add coconut milk and bean puree to the skillet.
7. Meanwhile, bring a large pot of water to a boil, cook the pasta according to the package directions.
8. Drain the pasta and combine with the sauce.
9. Remove the skillet from the heat, add the cheese and garnish with parsley.