



PAPPARDELLE AI PIOPPINI

This recipe is an easy way to showcase Pioppinos in a creamy pasta dish with your preferred spices or seasonings. Substitute a creamy cheese of your choice and mix the spices as you enjoy.

INGREDIENTS

1 Container Pioppini
Butter (or Oil) for Frying
6 Cloves Garlic, smashed
Salt & Pepper
1 lb. Pappardelle Pasta
¼ Cup Ricotta or Vegan Sub
Shaved Parmesan, if desired
Basil / Herbs for Garnish

DIRECTIONS

- 1 Coarsely chop Pioppini and sauté with butter or oil, garlic, salt and pepper until mushrooms are golden brown.
- 2 At the same time, prepare your pasta on the side. Drain the pasta when al dente.
- 3 Add ½ the ricotta to the mushroom skillet and toss to combine.
- 4 After a few minutes at medium temp, the ricotta will melt into the dish. Garnish with shaved parmesan and herbs.

