



Solena Bio Penne rigate with mushrooms and sage

20 min 

1 

2 

15-20 min 



Oscar's tip

Sage leaves have a very intense flavour, so use sparingly. All types of edible mushrooms may be used in this recipe. Mushrooms can also be gathered in the summer! Use Parmesan cheese shavings instead of grated cheese.

Ingredients

200g Schär Solena Bio Penne Rigate , 100g fresh mushrooms, 5 sage leaves, 2-3 shallots (onions), olive oil for frying, salt and pepper

Method

Wash the fresh mushrooms, drain and slice. Cut the shallots into thin slices and then fry gently in a little olive oil until golden brown. The frying pan should be large enough to take the penne. Add the sliced mushrooms and fry gently for another 5 mins or so. Cut the sage leaves into slices and add to the mixture. Season with salt and pepper. Boil the pasta in plenty of salted water for 6 minutes or until "al dente"; and then add the mushrooms to the frying pan. Mix together well and serve.

