

A Sutherland Belle

White Wine Pasta with Mushrooms & Leeks

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 1 pound shitake or cremini mushrooms, trimmed and sliced
- 3 tablespoons unsalted butter
- 2 medium-large leeks, trimmed and thinly sliced (white and light green parts only)
- 4 medium garlic cloves, thinly sliced
- 2 1/2 teaspoons kosher salt, divided
- 1-pound short pasta, such as penne, riccioli, or pipe rigate
- 2 cups water
- 2 1/3 cups chicken or vegetable broth
- 2/3 cup dry white wine
- 1/2 cup heavy whipping cream
- 1/2 cup grated Parmigiano-Reggiano cheese (about 2 ounces), plus more for serving
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh flat-leaf parsley
- 1 teaspoon grated lemon zest plus 1 1/2 teaspoons fresh juice (from 1 lemon)
- 1/2 teaspoon black pepper

INSTRUCTIONS

1. Heat oil in a large saucepan over medium-high. Add mushrooms and cook, stirring often, until all liquid has evaporated about 12 minutes.
2. Add butter, stirring until melted. Add leeks, garlic, and 1 teaspoon of the salt and cook, stirring often, until leeks are tender, 4 to 5 minutes.
3. Stir in pasta, water, stock, wine, and the remaining 1 1/2 teaspoons salt. Increase heat to high and bring to a boil. Reduce heat to medium and simmer, stirring occasionally, until about 3 minutes short of al dente (check cook time on the package).
4. Stir in cream and simmer until sauce evenly coats pasta, about 3 minutes. Remove from heat. Stir in cheese, herbs, lemon zest, juice, and pepper. Divide pasta evenly among shallow bowls and serve topped with cheese.