



SAGE PESTO PASTA WITH MUSHROOMS

This month, we're highlighting mushrooms with a unique recipe with a full range of flavors. We love the flavor of sage and one of our favorite ways to use it is in this pesto pasta. The nutty, sage-y pesto with the buttery mushrooms mixed over pasta is heavenly!

INGREDIENTS

1/2 cup parsley leaves, packed
3/4 cup walnuts, toasted
1 to 2 garlic cloves
Six sage leaves
1/3 cup olive oil
One pound pasta
1/2 pound mushrooms, chopped
One tablespoon butter
Sage leaves (optional)
Salt and pepper to taste

INSTRUCTIONS

To toast the walnuts: Preheat the oven to 350° Fahrenheit. Spread the walnuts out on a baking sheet and bake for 10 minutes, shaking the pan occasionally. Let cool.

Using a food processor with the blade attachment or a blender, mix the parsley, toasted walnuts, garlic, and sage until combined. With the motor running, drizzle in the olive oil and mix until blended. Season to taste with salt and pepper.

Meanwhile, bring a large pot of water to boil. Cook the pasta for nine to 11 minutes, to the desired doneness (or according to the package instructions). Drain and put in a large bowl.

In a large saute pan, melt the butter. Add the mushrooms and sage if using and cook until the mushrooms release their juices, about three minutes. Add to the bowl with the pasta. Mix in the pesto and stir the pasta until coated in the pesto. Season with salt and pepper if needed.



Now available on the App Store. Update your farm box, manage your service schedule, and receive notifications to customize your upcoming deliveries!

SAVE 10% ON YOUR FARM BOX DELIVERIES WITH PROMO CODE