

Mushroom & Leek Pasta

- 8 Mushrooms (whatever kind you like)
- 1 clove Garlic (peeled and chopped)
- 1 Leek (quartered and sliced)
- 1 C chicken stock
- ½ C heavy Cream
- 2 TBLS fresh chopped Tarragon
- 4 – 6 Lasagna sheets (dried or fresh)
- 1 TBLS each Olive Oil and Butter

Heat a large frying pan and add a 1 TBLS olive oil and 1 TBLS butter. Season the mushrooms and sauté.

Add the garlic after 2 min and the leeks a minute later. Cook 6-8 minutes until leeks are soft and the mushrooms colored on both sides. Adjust seasoning.

1. Add stock and boil until reduced by half (about 5 min)
2. Meanwhile, cook the lasagna sheets in boiling water for 4 minutes or al dente.
3. While the pasta is cooking add the cream to the mushroom, leeks and reduced stock mixture and simmer for 2 -3 minutes. (reduce a little)
4. When the Pasta is cooked, drain and add to the pan with the sauce, stir until well coated. Turn off the heat and add the Tarragon and allow to sit for a moment.