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# Creamy Farfalle Pasta with Mushrooms and Peas

## Description

This pasta dish resonates with the coming of spring and a delightful creamy sauce. It may seem like a lot of ingredients, but this is an amazingly easy dish to prepare and the results are delicious!

Total time: 35 min Yield: 8 Servings

## Ingredients

1 pkg farfalle pasta (bowties) (cooked per the package directions)  
1 cup dried shiitake mushrooms  
1/2 cup dried porcini mushrooms (substitute 4 oz. fresh oyster or enoki mushrooms)  
1 Tbsp butter  
1/2 cup onion (chopped)  
1/2 cup shallots (chopped)  
1 Tbsp garlic (minced)  
1 Tbsp fresh thyme  
2 Tbsp chopped parsley or fresh chives (divided)  
salt (to taste)  
fresh ground black pepper (to taste)  
4 oz white button or crimini mushrooms (sliced thin)  
1 cup frozen peas (brought to room temperature)  
1/2 cup chicken stock  
2/3 cup whipping cream  
grated parmesan (1/4 cup plus more for serving)  
black truffle infused olive oil (highly recommended, but optional)

Prep Time: 35 min Total Time: 35 min

## Instructions

Cook pasta according to package instructions, making sure pasta is a firm, al dente. Drain and set aside. Soak dried mushrooms in 1½ cups hot water for approximately 5 minutes or until they are soft. Drain mushrooms and save ½ cup of the liquid.

Melt butter in a large pan or skillet heated on medium low. Add onion, shallots, garlic, fresh thyme, 1 tablespoon of parsley or chives and season with salt and pepper. Sauté until onions are slightly translucent. Add mushrooms, peas, and the half cup of water you saved and cook until mushrooms are cooked through. Add chicken stock and stir until heated through.

Take skillet off the burner and add the cooked pasta, whipping cream and grated Parmesan, tossing to

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coat the pasta. Add additional salt or fresh ground pepper to taste. Sprinkle with remaining parsley or chives and drizzle with a few scant drops of truffle oil if using (use sparingly – a little goes a long way!). Serve immediately and pass around a small dish of grated Parmesan for extra sprinkling!

**Recipe brought to you by:**

Chef Michi Holland

**Source:**

Chef Michi Watarai