



MONTICELLO VINEYARDS

Enjoy with Chardonnay

FETTUCCINE WITH MUSHROOMS AND HAZELNUTS

1 (9-ounce) package refrigerated fresh fettuccine
1 tablespoon butter
¼ cup chopped blanched hazelnuts
1 tablespoon olive oil
4 garlic cloves, thinly sliced
3 (4-ounce) packages presliced exotic mushroom blend

½ teaspoon salt, divided
¼ teaspoon freshly ground black pepper
2 teaspoons chopped fresh sage
2 ounces Parmigiano-Reggiano cheese, shaved
2 tablespoons finely chopped chives

Cook the pasta according to package directions, omitting salt and fat. Drain in a colander over a bowl, reserving ¾ cup cooking liquid.

While water for pasta comes to a boil, melt butter in a large nonstick skillet over medium-high heat. Add hazelnuts to pan; sauté for 3 minutes or until toasted and fragrant. Remove from pan with a slotted spoon. Add oil to pan, and swirl to coat. Add garlic and mushrooms to pan; sprinkle with ¼ teaspoon salt and black pepper. Sauté mushroom mixture for 5 minutes; stir in sage. Add pasta, reserved cooking liquid, and remaining ¼ teaspoon salt to pan; toss well to combine. Remove from heat; top with cheese, toasted hazelnuts, and chives.

Serves 4.

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