



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

Shaped Pasta with Greens, Artichoke Hearts, Portobello Mushrooms and Gorgonzola

*8 ounces dried shaped pasta
2 Tablespoons olive oil, or more, as needed
1 to 2 Teaspoons minced garlic
8 ounces sliced Portobello mushrooms
1 bunch greens, such as broccoli rabe, chard or spinach
(rinsed and trimmed)
2 Tablespoons balsamic vinegar
4 ounces gorgonzola, or to taste, crumbled
1 ³/₄ cup artichoke hearts
Crushed red pepper to taste, optional*

- 1. Bring saucepan of water to a boil over high heat, add pasta, stirring well and cook for 5 to 7 minutes, or until al dente. Remove, drain, rinsing pasta under cold water.*
- 2. Meanwhile, heat olive oil in large skillet over medium heat. When hot, sauté garlic and mushrooms for 2 to 3 minutes. Turn mushroom slices over and continue cooking until softened, add more oil as needed.*
- 3. Slice greens crosswise into 1-inch-wide pieces. Add half to skillet, when it cooked down, add remaining greens and vinegar, stirring often.*
- 4. Add pasta, gorgonzola and artichoke hearts and continue stirring until cheese melts. Remove from heat, season with red pepper to taste, if desired and serve.*

Enjoy with a glass of

MONTICELLO VINEYARDS ESTATE GROWN Cabernet Franc