

RECIPES FROM three eighty ate

PENNE RIGATE WITH OYSTER MUSHROOMS, SEARED TOMATOES & CRISPY GARLIC OIL

1 lb	Dried Penne
1 pint	Cherry Tomatoes - rinsed
2 cups	Oyster Mushrooms - sliced
1/2 cup	Olive Oil
3-4 cloves	Garlic - chopped or thinly sliced
To taste	Kosher Salt & Black Pepper
As desired	Parmesan Cheese

Start by making the garlic oil. In a saucepot, heat up the olive oil to medium high. Once hot, add in the garlic and turn off the heat. Let the garlic infuse in the oil while it slowly cooks for about 15 minutes.

Bring a pot of salted water to boil. Once boiling, cook the penne until just al dente - about 1-2 minutes less than instructions listed on the box. While waiting for the pasta to cook, heat a sauté pan to medium heat and sauté the oyster mushrooms until all their excess water evaporates. Add in the cherry tomatoes and toss around to mix with the mushrooms. Once nicely charred, add in some of the garlic oil. Toss in the pasta and season with kosher salt, black pepper, and more garlic oil as desired. Finish off with shredded parmesan cheese.

Yield - 4 servings

Serving Size - 1/2 cup