



Red lentil spaghetti with roasted cauliflower and shitake mushrooms

Yield: 10 servings

Ingredients:

- 2 ¼ Box Barilla® red lentil spaghetti
- 2 Tbsp. extra virgin olive oil, divided
- 4 Tbsp. butter
- 2 shallots, diced
- 2 garlic cloves, chopped
- 1 Tsp. fresh thyme leaves, chopped
- 3 Cups shitake mushrooms, sliced
- 3 Cups cauliflower florets
- 1 Cup white wine
- 1 Cup vegetable broth
- 1 Cup heavy cream
- ¾ Cup parmigiano cheese, grated
- 2 Tbsp. chives, chopped
- Salt & black pepper to taste

Directions:

1. Preheat oven to 375° f.
2. Toss cauliflower in olive oil and roast in the oven for 5-7 minutes or until brown. Set aside.
3. Meanwhile, bring a large pot of water to a boil, cook the pasta according to the package directions.
4. In a skillet over medium heat, cook the shallots, garlic and thyme in the butter for 3-4 minutes until slightly golden.
5. Add the mushrooms and cook for 2-3 minutes, season with salt and pepper.
6. Add wine and reduce by half. Add the broth and cream then bring to a simmer, season to taste.
7. Add the roasted cauliflower to the sauce.
8. Drain the pasta and combine with the sauce.
9. Remove the skillet from the heat, add the cheese and garnish with chives.

Recipe and photo courtesy of Barilla