

TIM FARMER'S COUNTRY KITCHEN

MUSHROOM PASTA

Butter + Olive Oil

1 fennel bulb, chopped

1 shallot, chopped

3 garlic cloves, pressed

1-2 cups mushrooms

Sage

Thyme

Black Pepper

Salt

Red pepper flakes

2 1/2 tablespoons chicken broth

2 tablespoons anise liquor

1/4 cup parmesan cheese

1/2 box penne pasta, cooked

1-2 tablespoons butter

Parmesan cheese



Heat butter and oil in pan. Cook fennel and shallot until soft. Push to side and add garlic. Cook 2-3 minutes and stir together with fennel and shallot. Add mushrooms and cook additional 3-4 minutes. Season with herbs and spices (amounts depend on taste). Add in liquids and reduce by half. Once reduced, add in cheese and stir until melted. Boil pasta and drain. In large bowl, add butter and cheese and stir until melted. Pour mushroom mixture over top and stir to combine. Pour onto plate and top with more cheese before serving.