One Pan Garlic Morel Pasta

From: Dean Jurik
Serves: Dinner for 6

Instructions

Pasta:
1: I prefer homemade fettuccine here, but store bought will do. Homemade pasta is easy and will impress your guests. In a bowl or on a board, add flour and make a well in the middle. Add eggs to the well and stir with fingers or a fork, adding flour in gradually. When it becomes stiff, use your hands and knead until all flour has been incorporated. Add a little water if necessary but just enough to use all the flour and form a ball.

2: Wrap pasta in cling wrap and let rest in the fridge for 30 minutes but not longer than 12 hours.

3: Remove the dough and cut into four equal pieces. Lightly flour the working surface and rolling pin. Roll each ¼ as thin as you can and dust lightly with flour. Fold each end into the middle and cut into ¼ inch strips. Dust lightly and unravel to reveal your perfect pasta.

4: Set aside and cover with a towel until remaining dish is ready.

Main Dish:
1: In a large skillet or sauté pan, over medium-high heat, fry pancetta until golden brown, about 5 minutes. Remove and set aside on a paper towel. Drain off most of the grease.

2: Add butter and sauté onions, garlic and morels for 4-5 minutes, stirring occasionally. If using dried morels, soak them for 30 minutes prior to adding. Sub your favorite mushrooms if you can’t find morels.

3: Add chicken broth and half & half and bring to a boil, stirring occasionally.

4: Add fresh pasta and peas. Fresh pasta will only take about 2-3 minutes to cook. If you are using dried pasta you need 1 lb. and it will take 15-20 minutes to cook, so add peas with about 2 minutes before pasta is done. Salt and pepper to taste. If you really want to impress someone, add 10-20 roasted garlic cloves to the dish.

5: Remove from heat and add Parmesan and parsley and stir into the dish. I serve it in the skillet as I’m a big believer in not creating more dishes to wash, but if you’re the fancy dish type, knock yourself out!

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Ingredients

Pasta:
3 Cups All-purpose Flour
4 Large Eggs

Main:
8 (oz.) Pancetta, Diced
2 Tbsp Butter
¼ Cup Onion, Chopped
6 Cloves Garlic, Minced
15 Morel Mushrooms, Halved

1 Cup Chicken Broth
10 (oz.) Peas
½ Cup Parmesan, Grated
2 Tbsp Fresh Parsley
Salt and pepper to taste