



Pasta with chanterelles



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Introduction

Are you looking for a delightful pasta dish that captures the essence of rich flavors and hearty ingredients? This mushroom pasta recipe combines the earthy taste of chanterelle mushrooms with perfectly cooked pasta, creating a meal that is both satisfying and simple to prepare. Perfect for a cozy dinner or a special occasion, this dish will certainly impress your family and friends.

Detailed Ingredients with measures

Pasta - 300g

Chanterelle mushrooms - 250g

Butter - 50g

Garlic - 2 cloves

Onion - 1 medium

Salt - to taste

Black pepper - to taste

Fresh parsley - for garnish

Grated Parmesan cheese - for serving

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time - 20 minutes

Total Time - 30 minutes

Yield - Serves 4



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Detailed Directions and Instructions

Step 1: Prepare the Pasta

Cook the pasta in salted boiling water according to the package instructions until al dente. Once cooked, drain the pasta and set it aside.

Step 2: Clean the Fungi

Thoroughly clean the chanterelles by gently brushing off any dirt and debris. If necessary, rinse them quickly under cold water and pat them dry.

Step 3: Sauté the Vegetables

In a large frying pan, heat some olive oil over medium heat. Once hot, add finely chopped onions and garlic. Sauté until they become translucent and fragrant.

Step 4: Cook the Chanterelles

Add the prepared chanterelles to the pan. Sauté for about 5-7 minutes until they are cooked through and golden brown. Stir occasionally to ensure even cooking.

Step 5: Combine Pasta and Sauce

Add the cooked pasta to the frying pan with the chanterelles. Pour in a splash of cream and mix well to combine all ingredients. Cook for an additional 2-3 minutes until heated through.

See also [Chicken Enchiladas with Sour Cream White Sauce](#)

Step 6: Season the Dish

Season the pasta with salt, pepper, and fresh herbs according to your taste. Give it a good toss to evenly distribute the seasoning.

Step 7: Serve

Plate the pasta and garnish with grated cheese if desired. Serve immediately while hot.

Notes

Note 1: Choosing Pasta

Feel free to use any type of pasta you prefer, such as tagliatelle, fettuccine, or penne.

Note 2: Adding Protein

For added protein, consider incorporating cooked chicken or shrimp into the dish.

Note 3: Fresh Herbs

Fresh parsley or thyme can enhance the flavor of the dish; add them during the final seasoning step.

Note 4: Storage

Leftover pasta can be stored in an airtight container in the refrigerator for up to 2 days. Reheat gently before serving.



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Cook techniques

Sautéing

Sautéing is a quick cooking method that involves cooking food in a small amount of oil or fat over high heat. This technique is commonly used for cooking mushrooms like chanterelles to enhance their flavor and texture.

Boiling Pasta

Boiling pasta is an essential skill for making pasta dishes. The pasta should be cooked in heavily salted water until al dente, ensuring it retains a firm texture that pairs well with sauces.

Reducing Sauces

Reducing sauces involves simmering a sauce to concentrate its flavors and thicken its consistency. This technique is often used to enhance the taste of the dish and to achieve the desired sauce texture.

Seasoning

Proper seasoning is critical in cooking, as it enhances the flavors of the ingredients. Use salt, pepper, and herbs to complement the natural taste of mushrooms and pasta.

See also [Italian Garlic Bread Sloppy Joes](#)

Garnishing

Garnishing is the art of decorating a dish to make it more visually appealing. Fresh herbs or grated cheese can be used as a finishing touch to elevate the appearance and flavor of the dish.

FAQ

What type of pasta works best for this recipe?

Any pasta shape can work, but tagliatelle or fettuccine is often recommended for its ability to hold sauces well.

Can I substitute chanterelles with another type of mushroom?

Yes, you can use other mushrooms such as shiitake, cremini, or button mushrooms, but the flavor profile may vary.

How do I know when the pasta is al dente?

Pasta is al dente when it is cooked but still firm to the bite. Taste a piece a minute or two before the package instructions' suggested cooking time.

Can I make this dish ahead of time?

While the pasta can be cooked ahead of time, it is best to prepare the sauce and combine everything just before serving to maintain the texture and flavor.

What can I serve with this pasta dish?

A simple green salad, crusty bread, or a light white wine can complement this dish nicely.



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Conclusion

The pasta with chanterelles is a delightful dish that perfectly combines the earthy flavors of mushrooms with the comforting texture of pasta. It's an ideal choice for a quick weeknight dinner or a special occasion, showcasing the natural goodness of seasonal ingredients. Experimenting with different herbs and cheeses can elevate this dish even further, allowing you to create a personalized culinary experience.

More recipes suggestions and combination

Pasta with Spinach and Ricotta

A creamy and nutritious option that incorporates fresh spinach and ricotta cheese, offering a satisfying twist to your pasta meal.

See also Sloppy Joe Sliders

Pasta Primavera

A colorful medley of seasonal vegetables stir-fried and tossed with pasta, providing a fresh and vibrant dish that highlights the best produce of the season.

Mushroom Risotto

For mushroom lovers, a creamy risotto featuring a variety of mushrooms, which pairs beautifully with the taste of chanterelles and can serve as a luxurious alternative to pasta.

Pasta with Pesto

A quick and flavorful dish, using fresh basil pesto can add an aromatic

and zesty kick, complementing the richness of mushrooms.

Fettuccine Alfredo with Chicken

A classic creamy pasta made with chicken and rich Alfredo sauce, offering a hearty and indulgent meal option that pairs well with vegetables.

Pasta Salad with Cherry Tomatoes and Feta

A refreshing pasta salad, ideal for warm weather, combining cherry tomatoes, feta cheese, and herbs, giving a light and flavorful twist that makes for perfect side dish or lunch.



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