

Whole Wheat Rigatoni

with Wild Mushrooms & Swiss Chard

Rosemary-infused oil is magical—and making it is as simple as sprinkling fresh rosemary into a hot pan of olive oil, then waiting for the aroma to permeate your kitchen. The rosemary comes out deliciously crispy, and the infused oil left behind imparts a subtle, herbaceous note to the mushrooms that you'll brown in it for the pasta. The result is distinctly Italian, utterly hearty and irresistible.



Ingredients

- 8 Ounces Whole Wheat Rigatoni Pasta
 - 3 Ounces Cremini Mushrooms
 - 3 Ounces Maitake Mushrooms
 - 2 Cloves Garlic
 - ½ Bunch Swiss Chard
 - 1 Bunch Rosemary
- ### Knick Knacks
- 2 Tablespoons Butter
 - 2 Tablespoons Heavy Cream
 - ¼ Cup Grated Pecorino Cheese
 - ¼ Ounce Dried Porcini Mushrooms

Makes 2 Servings
About 680 Calories Per Serving
Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Thinly slice the cremini mushrooms. Large dice the maitake mushrooms. Peel and slice the garlic. Separate the chard leaves and stems. Thinly slice the leaves; small dice the stems. Pick the rosemary off the stems; discard the stems. In a medium bowl, combine the **dried porcini mushrooms** and $\frac{3}{4}$ **cup of hot water**.

2



Fry the rosemary:

In a large pan (nonstick, if you have one), heat a thin layer of olive oil on medium-high until hot. Add the **rosemary** in a single, even layer; cook, occasionally tilting the pan to coat the rosemary in the oil, 1 to 2 minutes, or until slightly crispy and fragrant. Transfer to a paper towel-lined plate, leaving the infused oil in the pan. Season the fried rosemary with salt and pepper. Set aside.

3



Brown the maitake & cremini mushrooms:

Heat the pan of **reserved infused oil** on medium-high until hot. Add the **maitake mushrooms** and cook, stirring occasionally, 2 to 3 minutes, or until slightly browned. Add the **cremini mushrooms** and cook, stirring occasionally, 3 to 4 minutes, or until softened and browned. Season with salt and pepper; transfer to a bowl without wiping out the pan.

4



Cook the chard:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and cook, stirring frequently, 30 to 45 seconds, or until lightly browned and fragrant. Add the **chard leaves and stems** and **2 tablespoons of water**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the chard leaves have wilted. Remove the pan from heat.

5



Cook the pasta & prepare the porcini mushrooms:

Add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite). Reserve $\frac{1}{2}$ **cup of the pasta cooking water**; drain the pasta thoroughly. Set aside. While the pasta cooks, remove the **porcini mushrooms** from the hot water, reserving the water. Roughly chop the porcini mushrooms; add to the bowl of browned mushrooms.

6



Finish & plate your dish:

To the pan of chard, add the **cooked pasta**, **maitake**, **cremini** and **porcini mushrooms**, **porcini mushroom water**, **butter**, **heavy cream**, all but a pinch of the **pecorino cheese** and $\frac{1}{4}$ **cup of the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water until you achieve your desired consistency.) Remove from heat and season with salt and pepper to taste. Divide between 2 dishes and garnish with the **fried rosemary** and **remaining pecorino cheese**. Enjoy!