



Portobello Mushroom Penne



Ingredients

1 medium	onion, cut in small slivers
2 Tbsp.	butter
4 cups	Portobello mushrooms, cut into small cubes
1 cup	white mushrooms, sliced
1 tsp.	salt
1 tsp.	dried thyme
1 tsp.	parsley
2 cloves	garlic
1 Tbsp.	Better Than Bouillon Seasoned Vegetable Base
1 ½ cup	water
1 Tbsp.	cornstarch
1 Tbsp.	water
½ cup	half and half
4 cups	cooked penne pasta

Directions

In a large frying pan, sauté onion in butter till clear. Add mushrooms, garlic, thyme, parsley, and salt. Cook until mushrooms are tender. Measure 1 ½ cups of water in a glass measuring cup, then add Better Than Bouillon Seasoned Vegetable Base. In a separate small bowl, mix cornstarch with one tablespoon water. Stir this into the water and bouillon mixture, then pour over mushrooms; simmer several minutes. Add half and half. Simmer 1-2 minutes more and pour over cooked pasta. Toss and serve hot! Garnish with fresh thyme.

Yield: 8 Cups

***The taste of the broth and the mushrooms really wakes up your taste buds! I love mushrooms and have used a combination of other mushrooms with this recipe! Some of the wild mushrooms can give it a heavy “earthy” taste so add sparingly. If you like a little more broth, then reduce pasta to 3 cups. I love the mini penne with this dish but you can use any pasta of your choice, angel hair is also a favorite. Brown rice compliments this dish as well, so you have lots of options!*