

# Gemelli Pasta with Spinach and Wild Mushrooms with Smokey Alfredo and Sun Dried Tomato

## Foodservice Recipe

**Yield:** 1 ¼ qt / 32 oz

**Servings:** 4 – 8 oz servings

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>
Gemelli pasta, cooked, chilled	12 oz	3 cups
Olive oil, light		2 Tbsp
Green onions, sliced on bias ½ inch		¼ cup
Spinach, fresh, leaf		1 cup
Assorted wild mushrooms, oyster, shitake, portabella, sliced thin		1 ½ cups
Heavy Cream		1 cup
<b>Sorcerer Seasonings Hickory Smoked Garlic Salt</b>		<b>½ tsp</b>
Vegetable or chicken broth		½ cup
Parmisan Cheese, bulk, shredded		½ cup
Romano Cheese, bulk, shredded		¼ cup
<b>Sorcerer Seasonings Hickory Smoked Cracked Black Pepper</b>		<b>¼ tsp</b>
Sun dried tomato, jar, sliced thin		2 Tbsp

### Procedure

1. In a sauté pan under medium high heat. Add olive oil. Sautee onions for 10 seconds.
2. Add spinach and mushrooms. Continue to sauté for 1 minute stirring occasionally.
3. Add heavy cream, garlic salt and broth bring to a gentle boil stirring occasionally for 1 minute.
4. Add cheese and pepper continue cooking until cheese has melted and sauce is thickened.  
Serve immediately. Garnish with fine cut sun dried tomato.

