

Penne Pasta with Asparagus and Wild Mushrooms with Smokey Asiago and Prosciutto

Foodservice Recipe

Yield: 1 ¼ qt / 32 oz

Servings: 4 – 8 oz servings

Ingredient	Weight	Measure
Penne pasta, cooked, chilled	12 oz	3 cups
Olive oil, light		2 Tbsp
Green onions, sliced on bias ½ inch		¼ cup
Asparagus spears, fresh, cut ½ inch on bias		1 cup
Assorted wild mushrooms, oyster, shitake, portabella, sliced thin		1 ½ cups
Heavy Cream		1 cup
Sorcerer Seasonings Hickory Smoked Garlic Salt		½ tsp
Vegetable or chicken broth		½ cup
Asiago Cheese, bulk, shredded		½ cup
Sorcerer Seasonings Hickory Smoked Cracked Black Pepper		¼ tsp

Procedure

1. In a sauté pan under medium high heat. Add olive oil. Sautee onions for 10 seconds.
2. Add asparagus 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 prosciutto ham.

