



DIRECTIONS

- Clean mushrooms and slice them evenly.
- Set aside.
- Bring a pot of water to a boil.
- Meanwhile, place olive oil, chopped onion and garlic in a large sauté pan.
- Place over medium flame until garlic is lightly golden.
- Add the mushrooms and sprinkle with salt.
- Sauté until mushrooms are soft, stirring often.
- Throw pasta in the boiling water.
- Add salt and stir.
- While pasta is cooking, add tomato paste to the mushrooms and stir, sautéing over medium-low flame.
- Add cream and a little ground pepper.
- Simmer a couple minutes to thicken into a creamy sauce.
- Cook pasta al dente according to package directions.
- Drain and add to mushroom sauce in sauté pan.
- Stir well.
- Add grated cheese and chopped parsley, if using.
- Stir to coat pasta evenly.
- Serve topped with crumbled crispy prosciutto.
- Serves 6..



Creamy Pasta with Mushrooms and Prosciutto Crisps

INGREDIENTS:

- 1 lb rigatoni
- 1 lb mushrooms
- 1 small onion, chopped
- 1 large garlic clove, chopped
- 3 TBSPs tomato paste
- 1 1/4 cup heavy cream
- 1/2 cup }grated Parmesan
- 6 thin slices of Prosciutto, crisped and crumbled (see Tips)
- 2 TBSPs olive oil
- Salt and pepper to taste
- Chopped parsley (optional)

NONNA'S TIPS

- Everyone loves crispy bacon but have you ever had crispy prosciutto? Yum! Just place thinly sliced prosciutto on a parchment paper-lined cookie sheet and cook at 400 degrees in oven for 10 to 15 minutes until crisp.
- If you want to make this recipe vegetarian, just omit the prosciutto and top with additional chopped parsley.
- You can use any short pasta type you prefer but make sure it's pasta with ridges because the sauce will stick better to the pasta.