

# SPRING ASPARAGUS & MUSHROOM FETTUCCINE



**Gordon**  
FOOD SERVICE STORE

## Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
883661	Fettuccine	1 lb.
424307	Kosher Salt	to taste
758521	Extra-Virgin Olive Oil	3 Tbsp.
417180	Fresh Mushrooms, sliced	1 lb.
644650	Garlic, minced	2 cloves
225037	Trade East® Regular Ground Black Pepper	to taste
Market Item	Vegetable Stock	1 cup
529222	Asparagus, chopped into 1" pieces	1 lb.
299405	GFS® Unsalted Butter	2 Tbsp.
460095	Primo Gusto® Imported Parmesan Cheese	1 cup
799091	Fontina Cheese, grated	1 cup
673662	Parsley, chopped	½ cup

## Preparation Instructions

*Wash hands.*

Bring a pot of water to a boil and generously season with salt. Cook pasta according to package directions until al dente. Drain, reserving 1 cup pasta water, and return to pot.

Meanwhile, in a large skillet over medium-high heat, heat oil. Add mushrooms and spread in an even layer; cook for 3 minutes before stirring to let the mushrooms brown. Add garlic, season with salt and pepper, and cook 2 minutes more. Add stock and asparagus, then scrape bottom of pan to remove the browned garlic and mushrooms. Bring to a boil and simmer for 5 minutes. Add butter, pasta, and both cheeses, then gently mix with tongs. (If the pasta seems dry, slowly add reserved pasta water until desired consistency is reached.)

Serve in skillet or transfer pasta to a platter and top with grated Parmesan, a drizzle of olive oil and parsley. Serve immediately.