

## CAVATELLI W/ MUSHROOMS

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### INGREDIENTS

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- 1 tablespoon extra-virgin olive oil
- 4 tablespoons unsalted butter
- 1 yellow onion, finely diced
- Kosher salt and freshly ground black pepper
- 2 cloves garlic, minced
- 16 ounces cremini mushrooms, sliced
- 1 cup frozen peas
- Package of DeNunzio's Ricotta Cavatelli
- 1 1/2 cups grated Pecorino Romano cheese, plus more for garnish
- 2 tablespoons heavy cream

### BASICS

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Total: 30 min

Active: 30 min

Yield: 6 - 8 servings

## DIRECTIONS

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- Heat a saucepan over medium heat. Add the oil and 1 tablespoon of the butter and cook until foaming. Add the onions, season with a little salt and saute about 5 minutes. Add the garlic and cook 1 minute more. Next, add the mushrooms and some salt and pepper and cook until the mushrooms have released all their liquid, about 5 minutes more. Add the peas and cook until heated through, another 2 minutes. Keep warm.
- Meanwhile, bring a pot of water to a boil and salt generously. Cook the ricotta cavatelli pasta to al dente, 4 to 5 minutes for fresh, or according to the package instructions. Set a strainer over a large heatproof measuring cup in the sink and carefully drain the pasta, reserving 2 cups of pasta water.
- Heat a large saute pan over medium heat and add the remaining 3 tablespoons butter. When melted, add the Pecorino Romano and 1 cup pasta water, whisking vigorously. Whisk in the cream. Add the pasta and toss to coat. Season with salt and add additional pasta water if the sauce is too thick. Stir in the mushroom mixture.
- Serve immediately, garnishing with additional freshly ground black pepper and freshly grated cheese.