
KITCHEN CONNAISSEUR

Egg Noodle Pasta with Sun Dried Tomato Sauce and Shiitake Mushrooms



ingredients

340 grams	Egg Noodle Pasta
15 grams	Shiitake Mushrooms-dried
1 Tbsp	Roasted Garlic Olive Oil
500ml jar	Sun Dried Tomato Sauce
1 Tbsp	Herbs for Pasta & Pizza
	Parmesan Cheese (preferably Parmigiano-Reggiano)

instructions

1. Sauté shiitake mushrooms in olive oil according to package instructions and set aside.
2. In a sauce pan heat the Sun Dried Tomato Sauce.
3. Add the sautéed shiitake mushrooms and let simmer for 15 minutes.

Toss the cooked pasta with the sauce. Arrange the pasta on serving plates. Garnish with herbs for pasta, parmesan cheese and fresh basil.