

CREAMY MUSHROOM PASTA

With Roasted Winter Squash and Brussels Sprouts

Prepared by Britny Maureze, Winery Chef

Suggested Wine Pairing: 2019 Rutherford Bench Reserve Cabernet

This works double duty as either a satisfying vegetarian meal or as a base for protein such as braised short ribs, pork tenderloin, or crispy chicken thighs. The youthful tannin in the 2019 Reserve Cabernet craves richness that the cheesy sauce provides, allowing more complexity and subtle spice to emerge. The pops of citrus from the lemon zest and the sweetness from the roasted squash round out the wine's savory notes and complement the luscious fruit.

Ingredients:

½ lb. pasta (fusilli or shells)	Zest of 1 lemon
½ lb. cremini mushrooms, thinly sliced	½ lb. brussels sprouts, quartered
¼ onion, diced	½ lb. winter squash, diced (butternut, delicata, or kabocha)
2 cloves garlic, minced	Salt, pepper, and sage to taste
2 tsp fresh thyme	3-4 TBSP olive oil
2 cups whole milk	
4 oz. cream cheese	
3 oz. blue cheese (Pt. Reyes if avail.)	

Instructions:

Preheat the oven to 425 F. In a large heavy bottom skillet, heat 2 Tbsp olive oil over medium heat. Add mushrooms, onions, and garlic and sauté until mushrooms have released their water and have begun to brown. Season with salt, pepper, and thyme, then add milk. Simmer over medium heat until reduced by half, then stir in cheeses until smooth and creamy. Finish with the lemon zest. While the milk is reducing, cook the pasta and veggies. Toss veggies in olive oil and spices and roast in the oven until caramelized and softened, about 15 minutes. Bring salted water to a boil and cook according to the package. Drain and add directly to the sauce. Spoon pasta into shallow bowls and top with roasted brussels and squash. Garnish with shaved parmesan or fresh sage if desired.