

Angela's Fennel & Sausage Pasta

This recipe is from Amanda,
Compton Staff Member

Amanda's own family favorite recipe
– paired with Compton's 3 Pigs Pinot
Noir

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INGREDIENTS

- 16 ounces cremini, portobello, or other mushroom with flat cap for stuffing
- 1 shallot, chopped
- 2 cloves garlic, minced
- 3 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1/2 cup fine dry breadcrumbs
- 1/4 cup grated Parmesan Cheese, and extra for garnish
- 2 tablespoons chopped fresh parsley or dill
- 1/2 teaspoon Italian herb blend
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- Your favorite Compton Wine to moisten your stuffing mix

DIRECTIONS

Preheat oven to 350 F and grease a large baking dish that can hold the mushrooms in a single layer

In a mixing bowl, prepare the bread crumbs, 1/4 cup of Parmesan cheese, Italian herbs, parsley, salt, and pepper. Set aside.

Melt the 3 tablespoons of butter with the olive oil in a saucepan over medium heat. Stir in the chopped mushroom stems and cook for 3-5 minutes. Then stir in the shallot and garlic for 2 minutes longer. Add a splash of whatever Compton Wine you're drinking while cooking to loosen up and incorporate any brown bits from the bottom of the pan.

Mix the cooked stem mixture into the bowl of dry ingredients. You can moisten with a small amount of wine (or water) if the mix feels too dry and crumbly. Fill the mushroom caps with the stuffing mixture and arrange them in the prepared baking dish. Bake for 15 – 18 minutes till they are golden brown on top. Garnish with more Parmesan and fresh parsley as desired.