

Fusilli with Wild Mushrooms and Bacon

<http://unihomemaker.com/2013/09/04/fusilli-with-wild-mushrooms-and-bacon/>

Ingredients:

- 2 - 2 1/2 pounds of fresh wild mushrooms, cleaned and sliced (I used a mix of fresh shiitake, crimini and chanterelle)
- olive oil
- salt and pepper to season
- 6 slices of good quality bacon, cubed (I used Black Pig)
- 1 small onion, chopped
- 3 cloves of garlic, finely chopped
- 2/3 cup of white wine (I used a Chardonnay)
- 1 (16 ounce) package of fusilli, cooked to al dente and drizzled with olive oil so it doesn't stick
- 1 cup of heavy cream
- 2 teaspoons of fresh tarragon, finely chopped
- 1 tablespoon of fresh Italian parsley, finely chopped + extra to sprinkle on top

Preparation:

In a large skillet over medium high heat add olive oil and mushrooms. Sauté mushrooms until brown then season with salt and pepper. Transfer to a bowl; set aside.

In the same skillet, add bacon, chopped onions and garlic. Cook bacon until brown and onions are soft, about 7-10 minutes. Pour wine into the skillet and let it bubble and reduce, about 2-3 minutes. Then add cooked fusilli, mushrooms and heavy cream. Toss to combine. Then stir in tarragon and parsley until everything is incorporated. At this point the pasta is ready. Check for seasoning before serving. Garnish pasta with extra chopped parsley.