



STARFIELD VINEYARDS

Food Pairing: Cabernet-Merlot & Mushroom and Red Wine Pasta

Ingredients

- 1/2 lb. uncooked pasta
- 16 oz. mushrooms
- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 cloves minced garlic
- 1/3 cup red wine
- 1/3 cup vegetable stock
- 2 tablespoons balsamic vinegar
- Salt + pepper to taste
- Goat cheese & chopped parsley to garnish

Directions

1. Begin cooking the pasta in boiling salted water until al dente. In the meantime, scrub the mushrooms. Slice thin and set aside.
2. In a large pan or skillet heat the oil and butter together. Sauté the minced garlic for 1 minute until very fragrant. Add in the mushrooms, wine and stock.
3. Cook until the liquid has reduced and the mushrooms are cooked through (6-8 minutes). Add in the cooked (and drained) pasta. Stir in the balsamic vinegar and continue cooking so everything is coated.
4. Serve hot topped with goat cheese and fresh parsley.

Find more pairing recipes online at www.starfieldvineyards.com.

