

Tortellini Portobello in Garlic and Sage Browned Butter Sauce



Ingredients:

- 1 package fresh tortellini
- 1 pound sliced Portobello mushrooms
- 1 stick light butter
- 2 tablespoons olive oil
- 2 cloves garlic, chopped
- 4 tablespoons sage leaves, chopped
- ½ cup grated Parmesan cheese
- Salt and Pepper

Directions:

- 1) Cook tortellini according to package directions.
- 2) Heat the olive oil in a saucepan over medium heat and add the mushrooms. Sauté the mushrooms until golden and remove them to a reserved pasta bowl.
- 3) In the same saucepan, melt the butter until it starts to bubble.
- 4) Add the garlic and cook for 1 minute.
- 5) Add the chopped sage to the garlic butter and continue cooking for 1 to 2 additional minutes, until the butter has turned very light brown.
- 6) Season the butter with salt and pepper and remove from heat.
- 7) Drain the pasta, and add it into the bowl with the mushrooms.
- 8) Pour the sauce into the bowl with the pasta and mushrooms, add the Parmesan cheese, gently toss until coated and serve.