

FARMSTAND PASTA with PORTABELLA SALSA and CREMINI MUSHROOMS

8 ounces Rise and Roll Pasta *
1 cup sliced cremini mushrooms *
2 garlic cloves, minced *
3 tablespoons olive oil
1 10 ounce jar River Valley Portabella Salsa *
Salt

Bring a large pot of salted water to a boil. Add the pasta and cook according package directions. Drain, reserving 1 cup of the pasta water.

Heat the olive oil in a large skillet over medium heat. Add garlic and mushrooms and sauté until 2-3 minutes. Mix in the pasta and portabella salsa, toss and serve
Add a little of the pasta water if the sauce needs to be thinned out.

*** Available at the Farmstand**