



**Exotic Mushrooms
alla Bartolli Entrée**
(Serves 2)

Ingredients

2 tablespoons olive oil
1/2 pound oyster mushrooms,
cleaned and sliced
1/2 pound shiitake mushrooms,
cleaned and sliced
1 garlic clove, minced
1/4 cup Marsala wine
Pinch salt
Pinch freshly ground pepper
Pinch dried oregano
1/2 pound angel hair pasta,
cooked al dente and kept warm.
1 tablespoon blue cheese
1 tablespoon butter

1. Heat the oil in a large heavy skillet. Sauté the mushrooms and garlic over high heat. Lower the heat and add the wine, salt, pepper and oregano. Simmer until mushrooms are tender.
2. Meanwhile, cook the pasta in boiling water until al dente. Drain well; keep warm
3. When ready to serve the dish, stir the blue cheese and butter into the fry pan. Cook for a few minutes until the sauce thickens. Adjust seasonings.
4. Pour mushrooms and sauce over the hot cooked pasta. Toss. Garnish with fresh parsley and serve right away.