



Caramelized Leek and Mushroom Gruyere Linguine

Preparation Time: 8 mins

Cooking Time: 40 mins

Serves: 6

Difficulty: Easy

INGREDIENTS

2 chicken breasts, cut into bite size pieces (optional)
Linguine or Fettuccine
3 medium size leeks, sliced
8 ounces of shitake or oyster mushrooms
1/3 cup white wine or sherry wine
1/4 toasted pine nuts
4 minced garlic cloves
1 tablespoon balsamic vinegar
3/4 cup heavy cream
2 sage leaves, chopped
1/2 teaspoon sugar
1/2 cup freshly grated gruyere
Pepper
Zest of 1/2 - 1 lemon
3 tablespoons butter
Olive oil

Notes

Fresh grated cheese is always best. Gruyere is always a must have in your fridge. It is often the defining difference in my recipes. I recently tried it in my tuna pasta bake recipe and I would rate it as my best batch yet and others noticed.

This can be a vegetarian dish or meat. I recommend chicken or braised short rib.

DIRECTIONS

1. Add olive oil and 2 tablespoons of butter in large frypan, add leeks and sugar. Sauté on low heat, cooking until golden and caramelized. Caramelizing the leeks takes at least 20 minutes. Add water if it gets a little dry.
2. Add white wine and cook until reduced. Remove leeks and set aside.
3. In same pan, add remaining butter and mushrooms. Mushrooms should be only one layer, spread out, so they brown versus sweat. You may need to cook in batches. Brown for about 4 minutes per batch.
4. If adding chicken, add now with some olive oil and cook for a couple of minutes until just cooked.
5. Add garlic and sage, and sauté for about 1 minute.
6. Add leeks back in, with cream, balsamic vinegar, and lemon zest.
7. Once pasta is cooked to al dente, and reserve 1 cup of cooked pasta liquid. The starch from the pasta water helps thicken the sauce.
8. Add fettucine or linguine to the pan, add pasta water and gruyere. Mix through and simmer until sauce thickens and cheese melts.
9. Season with pepper and toss through the pine nuts.

Caramelizing Onions Tip

To caramelize any type of onion takes time. If done correctly, it can take an hour. Onions contain sugars which you are drawing out to create the sweetness with the caramelization.

To shorten the cooking time, add water and turn up the heat until the water is boiling. Once boiling, turn down and cover with a lid.