



**MEDITERRANEAN
MUSHROOM AGNOLOTTI**

MEDITERRANEAN MUSHROOM AGNOLOTTI

(MAKES 3 SERVINGS)

Wow your friends and family with the savory taste of this quick and easy Mediterranean-inspired pasta. Seasoned to perfection and topped with crispy sage leaves, this classic dish adds a Tuscan twist to summer entertaining.

- 1 package (9 ounces) BUITONI® Refrigerated Wild Mushroom Agnolotti
- 3 tablespoons olive oil
- 25 fresh sage leaves
- Ground black pepper
- ¼ cup (.75 ounce) BUITONI® Refrigerated Freshly Shredded Parmesan Cheese

BRING water to a boil in large saucepan; add pasta and cook for 4 minutes. Meanwhile, heat oil in large skillet over medium heat. Add sage leaves; reduce heat to low. Cook for 1½ minutes or until leaves begin to shrivel and crisp. Remove from heat.

DRAIN pasta after 4-minute cook time, reserving ¼ cup cooking water. Add reserved cooking water to skillet. Add drained pasta to skillet; cook over medium-high heat for 30 seconds or until some of the water is absorbed. Season with pepper; top with cheese. Serve immediately.

Find recipe nutrition information and more fresh meal ideas on Meals.com.



c/o Publicis Consultants | PR • 424 2nd Ave W • Seattle, WA 98119

Download recipe and photo at:
NestleNewsroom.com

For more ideas, or to sign up for Nestlé's monthly E-Newsletter, please contact us:

- Brandi Dippold at 206-270-4568
- brandi.dippold@publicis-pr.com

All trademarks are owned by Société des Produits Nestlé S.A., Vevey, Switzerland.