



Fusilli with Sausage and Oyster Mushrooms



Ingredients:

- Kosher salt and freshly ground black pepper
- 8 ounces Fusilli
- 4 tablespoons extra-virgin olive oil, plus more for drizzling
- 6 ounces spicy Italian sausage removed from casings (from 2 to 3 links)
- 1 clove garlic, minced
- Pinch pepperoncini chile flakes
- 1 tablespoon tomato paste
- 6 ounces oyster mushrooms, trimmed from the stems
- ¼ cup dry white wine
- ¼ cup grated Parmesan
- 1 tablespoon unsalted butter
- 1 teaspoon minced fresh rosemary
- Freshly grated Pecorino-Romano, for serving
- 8 to 10 fresh basil leaves, torn

Method:

1. Bring a shallow pot of water to a boil and season heavily with salt. Add the pasta to the water and begin to cook.
2. Meanwhile, in a large sauté pan, heat half of the olive oil over medium heat along with the sausage and cook, breaking apart the meat into smaller pieces, until browned. Add the garlic, pepperoncini and tomato paste. Cook for 2 to 3 minutes. Add the mushrooms and cook until softened, 4 to 6 minutes longer.
3. Using a spider or slotted spoon, strain the pasta directly into the mushroom mixture. Add about ½-cup pasta water and the white wine and bring to a simmer. When the pasta begins to be coated and the sauce begins to thicken, add the Parmesan, butter and rosemary and turn off the heat. Stir the mixture until thickened. If too thick, add a splash of pasta water. Season to taste