



PASTA SHELLS WITH PORTOBELLO MUSHROOMS, ASPARAGUS, AND BOURSIN SAUCE

Boursin, a French cheese available in most supermarkets, melts smoothly to make an appetizing sauce. The dish calls for pepper Boursin, but is equally good with the herb-and-garlic version; just add a little fresh-ground black pepper to the finished pasta.

SERVES 4

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 pound portobello mushrooms, stems removed, caps halved and then cut crosswise into 1/4-inch slices (We buy the pre-sliced).
- 1/2 teaspoon salt
- 1 1/4 Cups canned chicken broth
- 1 5 1/2 ounce package pepper Boursin cheese
- 1 pound asparagus
- 3/4 pound medium pasta shells

1. In a large frying pan, melt the butter with the oil over moderate heat. Add the mushrooms and salt and cook covered, stirring occasionally, until the mushrooms are tender and well browned, about 8 minutes. You may want to add a couple of tablespoons of Olive Oil when the skillet gets dry. Add the chicken broth and Boursin cheese and bring to a simmer while stirring.
2. Snap the tough ends off the asparagus and discard them. Cut the spears into 1/2-inch pieces. In a large pot of boiling, salted water, cook the pasta until almost done, about 6 minutes. Add the asparagus and cook until it and the pasta are just done, about 4 minutes longer. Drain. Toss with the mushrooms and sauce.



From The Kitchen Of Meg & Joey

