



→DINNER←

SALAME PASTA ITALIANO STYLE



INGREDIENTS

- 8** oz. unsliced Gallo Salame Italian Dry Salame, cut into 1-inch cubes
- 5** lbs. pasta (any style)
- 1** lb. frozen sweet peas, thawed
- 2** lbs. sliced button mushrooms
- 2** cup parmesan reggiano
- 1/2** lb. butter
- 6** tsp. extra virgin olive oil
- 4** tsp. chopped Italian parsley fresh
- Kosher salt/ black pepper to taste

DIRECTIONS

- 1.** Boil 3 quarts of water in a 4 quart pot, add salt to taste.
- 2.** Heat a large skillet with the extra virgin olive oil.
- 3.** Add Gallo Salame to create caramelization on the salame to skillet.
- 4.** Add mushrooms, sauté until cooked and slightly brown to skillet.
- 5.** Add peas, cream and butter to make a sauce to skillet.
- 6.** Reduce the heat for about 4 minutes.
- 7.** Drop pasta into boiling water and cook according to package directions.
- 8.** Drain pasta and place in a large serving bowl.
- 9.** Pour Gallo Salame cream sauce on top of pasta.
- 10.** Top with chopped parsley and Parmesan Reggiano.