



# Penne with Chicken, Wild Mushrooms and Peas

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1-ounce dried porcini mushrooms
- 1 cup hot water
- 1 pound penne pasta
- 1 tablespoon olive oil
- 1 leek, rinsed well and chopped
- 1 cup sliced shiitake mushrooms
- 1 heaping cup cooked chicken
- 1 teaspoon dried tarragon
- 1 1/4 cups reduced-sodium chicken broth, divided
- 1 teaspoon cornstarch
- 1/2 cup frozen green peas
- 2 tablespoons chopped fresh parsley
- Salt
- Ground black pepper

## Instructions

Soak dried porcini mushrooms in hot water for 15 minutes, until soft.

Cook penne according to package directions.

While penne is cooking, heat oil in large skillet over medium-high heat. Add leeks and cook for 2 minutes, or until soft. Add shiitake mushrooms and cook for 3 minutes, until mushrooms soften. Strain porcini mushrooms through a sieve, reserving soaking liquid. Chop porcini mushrooms and add to skillet. Add chicken and tarragon and cook 1 minute, until tarragon is fragrant.

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Add reserved mushroom soaking liquid and 1 cup of the chicken broth and bring to a simmer, for 5 minutes. In a small bowl, using a whisk, dissolve cornstarch in remaining 1/4 cup chicken broth and add to the pan with the peas. Simmer 2 minutes until it reaches a full boil, and the sauce thickens. Stir in cooked penne and cook 1 minute to heat through. Remove from heat and stir in parsley. Season, to taste, with salt and freshly ground black pepper.