

Pasta and Mushroom Soup

6 tablespoons unsalted butter
2 medium onions, finely chopped
4 quarts chicken stock or canned low-salt broth
3 cups cavatelli or small shell pasta
3 cups frozen tiny peas
1 pound fresh shiitake or button mushrooms, cut julienne
4 teaspoons dried basil, crumbled
4 garlic cloves, minced
½ teaspoon crushed saffron
Salt and freshly ground pepper
1 cup chopped fresh Italian parsley
1 cup drained oil-packed sun-dried tomatoes, cut julienne
2 cups grated Fontina or Gruyere cheese (about 6 ounces)



Melt butter in heavy large saucepan over medium heat. Add onions and cook until translucent, stirring occasionally, about 12 minutes. Add stock and bring to boil. Add pasta to stock and cook until just tender but still firm to bite, stirring occasionally, about 10 minutes. Add peas, mushrooms, basil, garlic, and saffron. Season with salt and pepper. Simmer 2 minutes. Add parsley.

Garnish with tomatoes. Sprinkle cheese on top to individual taste. Makes about 16 cups

Recommended wine: Sauvignon Blanc

Submitted by: Janet Hammond from Bon Appetit 1989