

## Mushroom, Edamame and Salmon Penne

Recipe courtesy of the Mushroom Council and mushroominfo.com

Makes 24 two-cup portions

- 3 pounds 10 ounces dried penne
- 1/2 cup olive oil
- 4 pounds mushrooms, sliced
- 4 large onions, diced
- 4 pounds frozen shelled edamame (fresh soybeans)
- 16 sundried tomatoes, julienned
- 1 cup (4 ounces) all-purpose flour
- 4 teaspoons salt
- 24 fluid ounces white wine
- 1 1/4 quarts vegetable broth
- 4 pounds skinless salmon fillets



Parboil pasta; drain and toss with a small amount of oil.

For each serving to order: Heat 1/3 cup oil in a skillet over medium-high heat, depending on size of pan, add more if needed.

Add 2 to 3 ounces mushrooms and 1/3 cup onions and cook, without stirring, until mushrooms become red-brown on one side. Turn ingredients and cook about until the other side is the same color. Add 5 1/2 ounces edamame and stir. Add a few strips of tomato and sprinkle with 2 teaspoons flour and a pinch of salt; stir for 3 to 4 minutes to slightly cook the flour. Pour in 1 ounce wine and 2 ounces broth, and then stir to integrate the flour into the liquid. Cook until sauce thickens.

In a separate skillet, sear a 2.66-ounce portion of salmon in 1 tablespoon olive oil, until just cooked to medium-rare. Leave whole or thinly slice.

Add 1 cup cooked pasta to the skillet and gently stir to combine. Cook until thoroughly warm and top with the salmon to serve.