

# **Pasta with Mushroom-Sage Olive Oil** **Fried Sage Leaves and Pecorino**



## **Ingredients**

4 tablespoons Wild Mushroom & Sage infused Olive Oil  
6 fresh sage leaves, cut in thin strips  
2 oz. pancetta thinly sliced (optional)  
1 tablespoon fresh lemon juice  
1/3 cup grated Pecorino Romano  
kosher salt and fresh ground pepper to taste

12 oz. dry pasta of choice, cooked al dente in lightly salted water

## **Directions**

While your pasta cooks add the olive oil to a large saute pan over medium heat. Add sage leaf strips and (pancetta if using). Fry for a couple of minutes until the sage and pancetta strips are crispy but not burnt. Add the lemon juice and whisk. Set aside. Drain the pasta but leave a fair amount of cooking water in the pasta. Add the wet pasta to the saute pan and return to heat tossing to coat and thicken the sauce. Test for seasoning, adding fresh ground pepper and additional salt if desired, and serve immediately.

Serves 4