

# BABY PORTABELLA VODKA SAUCE with PENNE

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## INGREDIENTS

8 ounces Baby Portabella  
Mushrooms, thick sliced

1 Tablespoon Olive Oil

1 medium Shallot, fine  
dice

1/3 Cup Madeira Wine

1 pound Penne Pasta,  
cooked

1 jar Victoria's Vodka  
Sauce

## DIRECTIONS

Heat Oil in a medium saucepan over medium heat and add Shallots.

Cook until slightly golden before adding sliced Mushrooms.

Stir gently until the Mushrooms begin to soften and release their juices, about 2 minutes.

Pour in Madeira and allow to reduce by half before adding the Vodka Sauce.

Bring to a simmer and allow to finish cooking the Mushrooms for several minutes.

Toss with Penne and serve with grated Asiago or Parmesan Cheese.