

# Black Garlic Pappardelle Pasta Recipe

Valentina K. Wein

*This recipe highlights the unique and delicious flavor of black garlic. This is a beautiful, vegetarian, main course dish that will wow everyone!*

★★★★★ 5 from 10 votes



PREP TIME

10 mins

COOK TIME

20 mins

TOTAL TIME

30 mins



COURSE

Main Course

CUISINE

American, Italian

SERVINGS

6



CALORIES

434 kcal

## INGREDIENTS

- 1 pound dry Pappardelle pasta (see notes)
- about 3 tablespoons olive oil, for the pasta and the pan
- ½ cup black garlic cloves (about 2 heads)
- ¾ cup shallots, thinly sliced
- ¾ cup dry white wine
- 3 tablespoons unsalted butter
- salt and freshly ground black pepper to taste
- about 1 tablespoon chives for garnish (if desired), washed and dried, finely chopped

## INSTRUCTIONS

1. **Cook the pasta.** Cook the pasta in a large pot of boiling, salted water until it's al dente. (Al dente means "to the tooth." The pasta should be tender, but with a bite to it.) Drain the pasta, toss with a bit of

olive oil, cover and set aside.

2. **Prepare the black garlic.** Peel all the black garlic and then roughly chop it, keeping it in relatively large chunks.
3. **Make the sauce.** Coat the bottom of a medium to large sauté pan with olive oil, and place it over medium heat. Add the shallots and cook until they are soft and beginning to brown, about 4 minutes. Add the black garlic and toss it with the shallots. Then add the wine, turn the heat to high, and let it reduce by about  $\frac{1}{3}$ . Add the butter and swirl the pan around until it's melted into the wine. Season generously to taste with salt and pepper. (Here's how.)
4. **Assemble.** Add the cooked pasta to the pan with the sauce and very gently, toss everything together. (If the pan isn't big enough, pour everything into a large bowl to mix it.)
5. **Adjust the seasonings and garnish.** Season to taste again if necessary, sprinkle with the chopped chives (if desired), and serve.

## NOTES

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I'm a huge Pappardelle fan, but feel free to use any pasta shape you like.



### KEYWORDS

garlic recipes, unique pasta recipes

## Have you tried this recipe?

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