PASTA WITH MUSHROOMS & ARUGULA

This dish was really created by my chef friend Chino (of Holy Dog in Middletown NY). My small contribution is mushrooms, fresh herbs, and pignoli nuts. The longest part of making this dish is actually boiling the pasta. You can prepare everything else in the time it takes the pasta to cook, and serve a fresh, tasty meal in ten minutes. Share it with 3 of your friends, or double the recipe for more! KC



INGREDIENTS:

 $1/2\ box\ pasta$ (I like linguini or angel hair) cooked al dente

8 oz oyster mushrooms torn into bite sized pieces

1/4 cup + 1 tbsp olive oil

1/4 tsp red chili flakes (optional)

2 garlic cloves, minced fine

1 Tbsp fresh lemon juice

1/4 tsp fresh lemon zest

1 tbsp fresh oregano

1 bunch fresh arugula (4oz or more if you like)

1 tbsp parmesan cheese

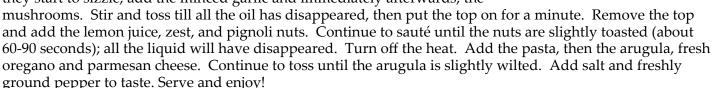
1 tbsp pignoli nuts

Salt & pepper to taste

INSTRUCTIONS:

Cook 1/2 of the box of pasta following the box instructions while you do the rest. Make sure you salt the water. When you drain the pasta, add the 1 tbsp olive oil to prevent it from sticking.

In a good size sauté pan (you will be adding the pasta), with the stove on high, heat the 1/4 cup of olive oil. Add the red chili pepper flakes if using. When they start to sizzle, add the minced garlic and immediately afterwards, the



(Serves 4)

