



FOUR WALL FARM GOURMET MUSHROOMS

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 mushrooms. Stir and toss till all the oil has disappeared, then put the top on for a minute. Remove the top and add the lemon juice, zest, and pignoli nuts. Continue to sauté until the nuts are slightly toasted (about 60-90 seconds); all the liquid will have disappeared. Turn off the heat. Add the pasta, then the arugula, fresh oregano and parmesan cheese. Continue to toss until the arugula is slightly wilted. Add salt and freshly ground pepper to taste. Serve and enjoy!

(Serves 4)

