



Quick Mushroom Linguine

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250g mushrooms
- linguine pasta (or any pasta)
- 150ml white wine
- 1tbs soy sauce
- butter
- olive oil
- 1 onion
- 1 clove garlic
- 1-2tbs lemon juice
- salt & pepper to taste
- freshly chopped parsley.

Instructions

This pasta dish is really quick and easy to make. It is quite plain and clean I suppose compared to other pasta dishes , but I liked it ^_^Any mushroom will go well with this recipe, I used pre-packed mixed mushrooms (enoki, shitake, eringi, oyster mushrooms).

I've also used chilli linguini when I made this, so it was spicy enough. Just add a dash of Tabasco or finely chopped chilli if you want more zing when you use plain pasta.It's also suitable for vegetarians, just omit the butter if you are a strict one ^_^

1. Clean the mushrooms, and slice to about roughly the same size.
2. Finely chop garlic and onion.
3. Boil pasta as per instructions, drain and set aside.
4. In a pan/wok, melt the butter and oil (the oil will prevent the butter from burning

as we all know :D).

5. Add in the chopped garlic and onion, saute until they start to soften.
6. Add in the mushrooms, again saute until they start to soften.
7. Pour the white wine and soy sauce into it, cook until most of the liquid has evaporated (doesn't take long, so keep an eye).
8. Dump in the cooked and drained pasta, mixed well to absorb all the juices.
9. Season with salt and pepper if required.
10. Just before taking them off the heat, add in the lemon juice. I think it makes it lighter and fresher, you can omit it if you wish.
11. Sprinkle with freshly chopped parsley, and bon appetit !