Spinach pasta with mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

~shimeji mushroom
~sliced shitake mushroom
~spinach pasta
~chopped onions
~chopped garlic
~a few slices of garlic
~olive oil
~chopped baby carrot
~dried parsley
~L&P sauce
~white mushroom cream sauce
~black pepper powder
~Chinese 'hua tiao' cooking wine

Instructions

~ cooked the spinash pasta in a pot of boiling water for approximate 20 minutes, drained away the hot water, put under cold running water for few seconds and set aside. add some olive oil and toss it in a bowl.
~ heat up oil, fried the garlic slices till golden brown set aside
~ sweat the chopped garlic, chopped onions and chopped carrot together till soft, add on mushrooms, black pepper powder, L&P sauce and chinese hua tiao cooking wine.
~ add on the white mushroom cream sauce and sprinkle some dried parsley together, bring the sauce hot, mixed the spinach pasta together with the sauce and toss while.
~ sprinkle the fried garlic , pasta is ready to serve.