



Mushroom Pasta with Parmesan and Thyme

DIRECTIONS

Harvest: mushrooms

4-6 servings

Supplies:

- Large pot for boiling
- Skillet for pasta sauce
- Forks and bowls for serving

Ingredients

- 1 lb box pasta noodles
- 1.5 lb mushrooms, any variety
- 1 large or 2 small shallots, diced
- 2 cloves garlic, smashed
- 3 sprigs thyme, destemmed
- 1 small sprig rosemary, chopped
- 1 bunch parsley and or chives, chopped
- Olive oil
- Black pepper
- Parmesan, grated

Notes

Oyster, portobello, or shiitake mushrooms would all work great for this recipe. To make it entirely vegan, use nutritional yeast instead of the parmesan. Or, add butter and more cheese for a kid friendly boost.

Mushrooms Tip - Mushrooms make a great substitute for beef. Dice them small and use instead of ground beef in bolognese, or simply add them in addition for some extra umami flavor.

Directions

- Warm olive oil on a pan on medium-high heat. Add the mushrooms and season with salt and black pepper, stirring to coat. Allow the mushrooms to brown and once you see some color, turn down to medium-low heat to cook through, stirring occasionally. When you've turned down the heat, add the shallots, garlic, and herbs.
- While the mushrooms roast on the pan, boil salted water for the noodles.
- Combine the mushrooms with the noodles and stir so that the olive oil coats them.
- Season with parmesan cheese and black pepper, top with your parsley and chives and enjoy!

Recipes created by chef/writer Nina Anakar for The School Garden Network's Cooking From The Garden program.

