

Linguini with Lemon

Makes 4-6 servings

Ingredients

- 4 cups finely sliced cremini mushrooms
- 1/3 cup olive oil
- 1 tablespoon kosher salt or 1 ½ teaspoons table salt
- 1 garlic clove, minced
- 1 lemon, zested and juiced
- 1 teaspoon fresh thyme leaves
- 1 pound linguini
- 1 bunch fresh parsley, leaves chopped
- 2 to 3 tablespoons freshly grated Parmesan
- Freshly ground black pepper

Directions

1. Slice the mushrooms finely, and put them into a large bowl with the oil, salt, minced garlic, lemon juice and zest, and thyme leaves.
2. Cook the pasta according to the packet instructions and drain loosely retaining some water. Quickly put the pasta into the bowl with the mushroom mixture.
3. Toss everything together well, and then add the parsley, cheese and pepper before tossing again.