Pasta with Brussels Sprouts and Mushrooms
From – marthastewart.com

course salt and ground pepper
½ lb short whole-wheat pasta, such as rigatoni
2 Tbsp extra-virgin olive oil
½ lb cremini or button mushrooms, thinly sliced
½ lb Brussels sprouts, trimmed and shredded
2 garlic cloves, minced
1 tsp finely grated lemon zest
2 tsp lemon juice

• In a large pot of boiling salted water, cook pasta according to package instructions. Reserve 1/4 cup pasta water; drain pasta and return to pot.
• Meanwhile, in a large skillet, heat half the oil over medium-high heat.
• Add mushrooms and season with salt.
• Cook, stirring occasionally, until browned, about 6 minutes.
• Add mushrooms to pasta.
• Reduce skillet heat to medium and add remaining oil, Brussels sprouts, and garlic and season with salt and pepper.
• Cook, stirring often, until Brussels sprouts are soft, 4 to 6 minutes.
• Add Brussels sprouts mixture and lemon zest to pasta.
• Stir in enough reserved water to create a thin sauce that coats pasta.
• Add lemon juice; season to taste with salt and pepper.

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