

Pasta with Brussels Sprouts and Mushrooms

From – *marthastewart.com*

coarse 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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