

Tasty Pasta with Spinach, Mushrooms and Pine Nuts

1. Gather the Ingredients

- 1/2 pound fresh shiitake mushrooms (or other mushrooms)
- 3 TBSP extra virgin olive oil
- 3 garlic cloves, finely chopped
- 1/4 cup dry white wine
- 1/2 pound pasta - fettucine or penne work well
- 1 bunch of spinach, stems removed. 4 cups. Wash it thoroughly.
- 1 TBSP toasted pine nuts(or maybe even 2!)
- 2 TBSP fresh thyme, chopped
- Grated Parmesan Cheese
- Salt & Pepper

2. Set the water to boil. 4. Add a tsp salt to pasta water. Cook pasta according to package directions. Reserve 1/4 cup of pasta water.

3. Meanwhile, heat 2 TBSP olive oil in a large saute pan. Add mushrooms and 1/2 tsp salt and cook over high heat for 3 minutes before flipping. Cook for 3 more minutes to sear the mushrooms. Add the garlic and stir for one minute. Add the wine and reduce slightly.. Add spinach, 1/2 tsp salt. Saute until slightly wilted. Then add 1 TBSP olive oil and 1/4 cup pasta water. Stir.

4. Drain the pasta and add to the saute pan along with toasted pine nuts and thyme. Season with salt and pepper. Serve with parmesan and enjoy!

The story behind the recipe. Greens Restaurant in San Francisco is a wonderful vegetarian restaurant right on the bay with views of Golden Gate Bridge. When I became a vegetarian, I started trying more recipes from their cookbook, "Fields of Greens". I have adapted this recipe from one provided in the cookbook. It is easy and delicious.