
Fettucini with Zucchini, Mushrooms & Parmesan

Description

This is a pasta dish that is quick to make and so satisfying that it can be used as a meatless main dish.

Total time: 30 min Yield: 4 Servings

Ingredients

1 lb fettuccini (can substitute with spaghetti)
1 large zucchini (grated)
1 tray of button mushrooms (sliced thin)
3/4 cup parmesan cheese (grated)
1/2 stick butter
2 medium garlic cloves (minced)
10 fresh basil leaves (cut into slivers)

Prep Time: 30 min Total Time: 30 min

Instructions

Cook the pasta according to package directions, making sure to follow the time instructions, but also checking the noodles to make sure they're cooked al dente (the noodle will still be firm, not mushy), then drain.

While the pasta is cooking, grate the zucchini and slice the mushrooms. Heat the butter in a large sauté or sauce pan, add the garlic and cook for one minute. Then add the zucchini and mushrooms and sauté for about 2 to 3 minutes. Add the pasta and toss to mix the ingredients, then add the Parmesan cheese. Top off the pasta with the basil and serve with a bit more Parmesan on each plate.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai