

Spaghettini with Mushrooms, Garlic & Oil

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

Author: Susan Rich, Laura Russell

Prep Time: 5 minutes

Cooking Time: 9 minutes

INGREDIENTS:

1/2 C olive oil

3 garlic cloves, minced

1/8 tsp dried red pepper flakes

2/3 lb white mushrooms, sliced (Portobellos or wild mushrooms are even better)

1 tsp salt

1 lb spaghettini

3 TBS flat leaf parsley, chopped

1/4 tsp fresh ground black pepper

DIRECTIONS:

In a medium frying pan, heat oil over moderately low heat. Add garlic & the red-pepper flakes - cook, stirring, till garlic softens (about 1 minute). Add sliced mushrooms & salt - cook till mushrooms exude liquid, the liquid evaporates & mushrooms begin to brown (about 5 minutes).

In a large pot of boiling, salted water, cook spaghettini till just done (about 9 minutes). Drain & toss with the mushroom mixture, parsley & pepper.

Wine Recommendation: The earthy taste of mushrooms goes wonderfully with the correspondingly earthy flavor of a pinot noir, while the assertive flavor of the garlic calls for a simple version of this wine. A bottle of French Givry, Rully, or Mercurey.

Serves: 4