

Spicy Mushroom and Parsley Linguine

Serves: 4

Ingredients

12 oz linguine or other long pasta
3 Tbsp olive oil
4 oz shiitake mushrooms, sliced
8 oz small button mushrooms, quartered
Kosher salt
1 red chile (seeded for less heat, if desired), thinly sliced (or 1/4 to 1/2 tsp crushed red pepper)
1/2 cup fresh flat-leaf parsley, chopped
2 cups Basic Marinara or your favorite jarred marinara sauce
Grated Parmesan, for serving

Preparation

Cook the pasta according to package directions. Drain the pasta and return it to the pot.

Meanwhile, heat the oil in a large skillet over medium-high heat. Add the mushrooms, season with 1/4 tsp salt and cook, stirring often, until golden brown and tender, 10 to 12 minutes. Add the chile and cook, tossing, for 1 minute; stir in the parsley.

Add the marinara sauce and simmer until heated through, about 3 minutes. Toss the sauce with the pasta. Serve with the Parmesan, if desired.

With pasta, 492 calories per serving.

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