

LEMON OYSTER MUSHROOM PASTA

WITH ARTICHOKE AND FAVA BEANS

Ingredients:

Pasta, your choice
Oyster mushrooms, sliced
Green onions, chopped
Chives, finely chopped
Green onions, thinly sliced
Zest and juice of 2 lemons
Cooked fava beans, shelled
Cooked artichoke heart(s), quartered
Garlic, minced
4 tbsp olive oil
Salt and pepper to taste

Directions:

Cook pasta according to package instructions. Drain, reserving 1/2 cup of pasta water.

In a skillet over medium heat, sauté garlic and mushrooms in 2 tbsp olive oil until golden and tender. Season with salt and pepper.

Add cooked pasta, fava beans, and artichoke hearts to skillet. Toss to combine.

Drizzle lemon juice and sprinkle zest, chives, and green onions over pasta, and toss.

If needed, add reserved pasta water to adjust consistency.

Serve hot, optionally garnish with Parmesan cheese and red pepper flakes. Enjoy!

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