

Mushroom Linguini

Yields 4 servings

Ingredients:

- 1 pound linguini
- 1/2 cup plus 2 tablespoons olive oil, divided
- 1 small onion, diced
- 8 oz cremini mushrooms, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 2 cloves garlic, minced
- 4 sprigs fresh thyme
- Zest of 1 lemon
- 2 tablespoons fresh lemon juice
- 1/4 cup chopped fresh flat leaf parsley
- Grated Parmesan, for serving

Directions:

1. In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
2. While the pasta is cooking, heat 2 tablespoons olive oil over medium heat in a large saucepan. Add the onions and saute until translucent, about 5 minutes.
3. Add the mushrooms; season with salt and pepper, to taste. Cook, stirring often, until mushrooms are tender and begin to release their juices, about 8 minutes.
4. In a large bowl, combine the onion-mushroom mixture, olive oil, garlic, thyme, lemon zest, lemon juice and parsley; season with salt and pepper, to taste.
5. Immediately combine the hot pasta and mushroom mixture, allowing the flavors to soak.
6. Serve immediately, garnished with Parmesan.

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