



# *Pasta Vera Pappardelle with Fresh Button Mushrooms*

## INGREDIENTS

Serves 6

500g button mushrooms  
4 tablespoons olive oil  
2 cloves of garlic, finely chopped  
2 red chillies finely chopped  
salt & pepper to taste  
juice of 1/2 lemon  
1kg Pasta Vera Pappardelle  
Parmesan, finely grated to serve  
½ cup parsley, chopped



## METHOD

Brush off any dirt from the mushrooms with a pastry brush or a dish towel.

Slice the mushrooms thinly.

Put the olive oil in a very hot frying pan and add the mushrooms. Let them fry fast, tossing once or twice, then add the garlic and chili with a pinch of salt.

Continue to fry fast for 4-5 minutes, tossing regularly. Then turn the heat off and squeeze in the lemon juice. Toss and season to taste.

### **To serve**

Bring a large pot full of salted water to the boil, add Pasta Vera Pappardelle and cook for 3 -4 minutes until al dente. Drain and add the pappardelle to the sauce and toss with tongs and a serving spoon to thoroughly coat the pasta in the sauce.

Serve with grated parmesan and finely chopped parsley.