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## ***Fettuccine with Shiitake Mushrooms and Basil***

- 2 Tbsp oil, olive, extra-virgin
- 3 Cloves garlic, minced
- 2 Ounces mushrooms, shiitake, stemmed, sliced (about 1 1/2 cups)
- 2 Tsp lemon zest, freshly grated
- 2 Tbsp lemon juice
- 1/4 Tsp salt, or to taste
- Pepper, black ground, to taste
- 8 Ounces pasta, fettuccine, whole-wheat, or whole wheat spaghetti
- 1/2 Cup cheese, grated Parmesan, freshly grated, (1 ounce)
- 1/2 Cup basil, fresh, divided

- 1) Bring a large pot of lightly salted water to a boil for cooking pasta.
- 2) Heat oil in large nonstick skillet over low heat. Add garlic and cook, stirring, until fragrant but not browned, about 1 minute. Add mushrooms and increase heat to medium-high; cook, stirring occasionally, until tender and lightly browned, 4 to 5 minutes. Stir in lemon zest, lemon juice, salt and pepper. Remove from the heat.
- 3) Meanwhile, cook pasta, stirring occasionally, until just tender, 9 to 11 minutes or according to package directions. Drain, reserving 1/2 cup cooking liquid.
- 4) Add the pasta, the reserved cooking liquid, Parmesan and 1/4 cup basil to the mushrooms in the skillet; toss to coat well. Serve immediately, garnished with remaining basil.

Makes 4 Servings

