

## **Fresh pasta with mushrooms**

Preparation: 30 minutes

Serves: 2

Package of fresh pasta (fettuccine or linguine)  
Package of select mushrooms  
1 Tbsp. unsalted butter  
Kosher salt and fresh pepper  
Parsley or dill  
¼ cup or less of pine nuts  
Freshly grated parmesan for serving



Photography: Henri T. de Hahn

1. Warm serving dishes and plates.
2. Bring water to boil.
3. In a pan, roast pine nuts until they become slightly brown, careful to not burn them.
4. In a pan, melt butter and cook mushrooms till tender. Do not overcook, or they will be soggy
5. Cook fresh pasta according to instructions.
6. Coat pasta with mushrooms, pine nuts and dill or parsley.
7. Serve with freshly grated Parmesan.