

Miso Mushroom Pasta

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Ingredients

- 7 oz dried pasta
- 4 oz mushrooms (any combination of shimeji, eryngii, oyster, shiitake, cremini)
- 2 tablespoons vegetable oil
- 1 teaspoon sherry or white wine vinegar
- 2 teaspoons miso paste
- 3 tablespoons butter, softened
- 5 garlic gloves
- 1/2 cup heavy cream
- 1 stalk of scallions, finely sliced for garnish
- Pinch of salt and pepper
- Pinch of red pepper flakes

Directions

1. Boil a large pot of water. Season generously with salt, then add dried pasta. Cook pasta until just under al dente (a minute less than on its package directions). Reserve about 1/3 cup of pasta water. Drain the pasta and set aside.
2. Chop or pull apart the mushrooms into large, bite-sized chunks. Then, heat a skillet over high heat with a table of vegetable oil, and sauté the mushrooms for 3-5 minutes until nicely browned. When they are done, add the sherry or white wine vinegar to the pan with the mushrooms, give them a little toss, and set aside. It's best to cook the mushrooms in 2-3 batches and not overcrowd the pan to allow them to brown evenly.
3. To start the sauce, whisk the miso paste and butter together in a small bowl until it comes together to form a smooth, fluffy paste.
4. In a medium saucepan, add the minced garlic and a tablespoon of oil, and cook over medium heat for 30 seconds to a minute until fragrant. Add in the sauteed mushrooms. Then, add in the miso-butter mixture and cream, and bring the sauce to a boil, stirring gently. Finally, add the cooked pasta into the sauce, and stir until the pasta is well coated. Salt it to taste and cook for 1-2 minutes until the pasta is al dente and remove from the heat.
5. Enjoy with sliced scallions, black pepper, and red pepper flakes.

