

Chicken, Shimeji & Spinach Linguine

- 225 g pasta (spaghetti or any shape you prefer)
- 1 T extra-virgin olive oil
- 2 cloves garlic, minced
- 100 g shimeji mushrooms, cleaned and chopped
- 150 g fresh spinach, washed and chopped
- 150 g cooked chicken, shredded or diced
- Zest of 1 lemon
- Juice of 1 lemon
- 25 g grated Parmesan cheese
- Salt and pepper to taste
- Red pepper flakes (optional)
- Fresh parsley or basil for garnish (optional)



1. Cook the pasta according to the package instructions until al dente. Reserve about **120 ml of pasta water** before draining.
2. In a large skillet, heat **olive oil** over **medium heat**.
3. Add minced **garlic** and sauté until fragrant, **about 1 minute**.
4. Add chopped **shimeji** to the skillet and cook until they start to soften, **about 3-4 minutes**.
5. Stir in the **spinach** and **chicken**. Cook until the spinach wilts and the chicken is heated through, **about 2-3 minutes**.
6. Add the cooked **pasta** to the skillet along with **lemon zest** and **lemon juice**. Toss everything together, adding **reserved pasta water** as needed to create a light sauce.
7. Stir in **parmesan** until melted and well combined.
8. Season with **salt** and **pepper** to taste. If you like a little heat, sprinkle in some **red pepper flakes**.
9. Once everything is heated through and well combined, remove from heat. Serve hot, garnished with fresh **parsley** or **basil** if desired.