

## Shiitake Mushroom & Chicken Linguine

- 380 g linguine (or other pasta)
- 2 T extra-virgin olive oil
- 300 g fresh shiitake mushrooms, stems removed and roughly chopped
- 2 garlic cloves, peeled and lightly crushed
- 160 g creme fraiche or Greek yogurt
- 41 g frozen peas, thawed and reheated
- 1 T fresh parsley, finely chopped
- 1 tsp thyme
- Zest of 1 lemon
- 130 g cooked chicken breast, shredded or cut into small pieces
- Salt and freshly ground black pepper



1. Bring a large pot of water to a boil. Add the pasta and cook until al dente, according to package directions.
2. Remove **60 ml of pasta cooking water** from the pot and set aside.
3. Heat **2 T of olive** in large pan over **medium-low heat**.
4. Add the **shiitake** and **garlic**, and **sauté for 10 minutes** or until cooked through, adding a little **pasta water**, if necessary, then season with **salt** and **black pepper** to taste.
5. Drain the pasta, add it to the pan with the shiitake mushrooms, pour the reserved cooking water, and sauté all the ingredients for **one more minute**.
6. Remove the pan from the heat, stir in the **chicken**, **peas**, **creme fraiche** or **Greek yogurt**, **lemon zest**, **thyme**, and **parsley**.
7. Sprinkle with freshly grated **parmesan**.
8. Season with ground black pepper and serve