

Mushroom-Miso Spaghetti

Vegetarian

Serves 2

- 230 g spaghetti
- 1 T extra-virgin olive oil
- 165 g sliced shiitake
- 1 T white miso
- 28 g unsalted butter, cut into pieces
- ½ tsp grated garlic
- ¼ tsp ground pepper
- ⅛ tsp salt
- ⅛ C thinly sliced scallions (optional)



1. Bring a medium pot of water to a boil over **high heat**. Cook pasta according to package directions. Reserve **80 ml cooking water**; drain. Return the pasta to the pot.
2. Meanwhile, heat **oil** in a large skillet over **medium heat**.
3. Add **mushrooms**; cook, stirring about **every 2 minutes**, until browned and softened, **about 10 minutes**.
4. Whisk **miso** into the reserved cooking water in a small bowl until combined.
5. Add the **mushrooms**, the **miso-water mixture**, **butter**, **garlic**, **pepper** and **salt** to the pasta in the pot; gently stir until the pasta is coated in a creamy sauce
6. . Divide the pasta mixture among 4 bowls. Top with **scallions**, if desired.