

## Mushroom Pesto Pasta

A classic, simple mushroom pesto pasta with sautéed cremini mushrooms and vegan pesto.

### Ingredients

#### For the Mushrooms and Pasta

- 3/4 pound short pasta, like farfalle, gemelli, or shells
- 1 tablespoon extra virgin olive oil
- 10 ounces cremini mushrooms, sliced
- Salt + pepper, to taste

#### For the Pesto

- 3 packed cups basil leaves (about 1 large bunch)
- 1/3 cup roasted almonds, pistachios, or walnuts, or  
toasted pumpkin or sunflower seeds
- 1 medium garlic clove, roughly chopped
- 1 tablespoon fresh lemon juice
- 1 teaspoon white miso
- 1/4 teaspoon fine sea salt
- Freshly ground black pepper, to taste
- 1/4 cup extra virgin olive oil



### Directions

#### Step 1:

- Boil a large pot of water for the pasta.

#### Step 2:

Heat the oil in a large skillet over medium heat. Add the mushrooms, season with salt and pepper, and cook until golden brown, 8 to 10 minutes.

#### Step 3:

Make the pesto. In a food processor, combine the basil, nuts, and garlic. Pulse until everything is broken down. Then add the lemon juice, miso, salt, and pepper. With the motor running, gradually stream in the oil and puree until smooth. Taste and adjust the seasonings, if needed.

#### Step 4:

Generously salt the boiling water and cook the pasta according to package directions until al dente.

#### Step 5:

Drain the pasta and return to the pot. Add the mushrooms and pesto, and toss to combine.