

Lion's Mane Pasta

4 servings fettuccini pasta, cooked al dente
1 ½ to 2 C cooking liquid reserved
About 1/2 to 1 lb lion's mane mushrooms, cut into bite size pieces
3 cloves garlic, chopped
1 small shallot, chopped
½ small onion, chopped
1 large carrot, julienned
¾ C frozen peas
4 Tbsp butter
about 12 kalamata olives (preferably fresh with pits) chopped
½ C dry white wine
Basil-about 1 tsp dry
Oregano-about 2 tsp dry
Parsley-about 2 tbsp
Parmesan cheese
3 Tbsp extra virgin olive oil
Salt and pepper

Heat the olive oil in a large skillet, add garlic, shallots, and onions. Sauté until aromatic. Add the carrot and cook until there is still a slight crunch. Add the butter and mushrooms. When butter melts, add wine and reduce. Add the herbs, salt and pepper to taste. Add the reserved cooking liquid from the pasta and the chopped olives. Mix in as much pasta as the sauce will hold (you may need to add a little more oil or pasta cooking water). Top with parmesan cheese

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