

Super Mushroom Veggie Pasta

Recipe courtesy of the Mushroom Council and mushroominfo.com

Makes 24 two-cup portions

- 3 pounds 10 ounces dried spaghetti
- 1/2 cup olive oil
- 4 pounds mushrooms, sliced
- 4 red bell peppers, diced
- 4 large onions, diced
- 4 cups (2 pounds) bite-size broccolini pieces
- 4 pints grape tomatoes
- 1 1/2 pints vegetable broth
- 1 pint prepared pesto
- 4 cups (4 ounces) baby spinach leaves
- Freshly grated Parmesan (for garnish)



Parboil pasta; drain and toss with a small amount of oil.

For each serving to order: Heat 1/3 cup oil in a skillet over medium-high heat, depending on size of pan, add more if needed. Add 2 to 3 ounces mushrooms, 2 tablespoons red bell pepper, and 1/3 cup onions and cook, without stirring, until mushrooms become red-brown on one side. Turn ingredients and cook until the other side is the same color. Add about 1 ounce broccolini, 2 to 3 ounces tomatoes, and 1 ounce broth, and then stir in 2 teaspoons pesto. Bring to a simmer, and then add 1/4 cup spinach and 1 cup cooked pasta.

Toss, transfer to a serving bowl, and sprinkle with fresh Parmesan.