

# Angel Hair Pasta With Mushrooms, Garlic And Parsley

## Ingredients:

Difficulty: Easy  
(serves 4)

300 gr. angel hair pasta  
1 dl. olive oil  
250 gr. mushrooms (could be a collection of different kinds like I did, or porcini mushrooms if you can find)  
2 garlic cloves, chopped finely  
salt and pepper to taste  
2 tbsp parsley, chopped finely

To serve (optional):  
Drizzle of olive oil  
chopped parsley

## Instructions:

1. Boil a pot of water for the pasta. Angel hair pasta cooks just in 3 minutes so you can first boil the water while cooking the mushrooms (if you are using another kind of pasta, please check cooking instructions on the package). For the water I partially used vegetable broth - I had just a little bit homemade vegetable broth left and I thought using it would add a great taste, however you can use plain water.
2. In a medium pan, put olive oil and heat for a minute on medium heat. Add mushrooms and stirring occasionally, cook until slightly browned.
3. Add garlic, salt and pepper and continue cooking by stirring.
4. In the meantime, if your water is boiling, cook the pasta and drain in cold water. **IMPORTANT:** keep some of the water you used for cooking pasta.
5. When garlic is cooked too and gets browned, add parsley, stir just a little.
6. Add cooked pasta and about 1-2 dl of pasta water. Stir a little to mix pasta and mushroom mixture and take out of the heat. Divide between the plates and drizzle with olive oil to serve, and add some chopped parsley on top (optional). Enjoy!