



# **Ingredients**

- 1 Pound Linguine Pasta
- 1/2 Cup Plain Greek Yogurt
- 7 Ounces Maitake Mushrooms
- 5 Cloves Garlic
- 1 Bunch Asparagus
- 1 Lemon
- 1 Pound Spinach

## **Knick Knacks**

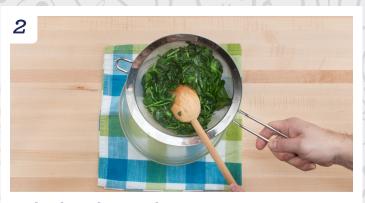
- 4 Tablespoons Butter
- 1/4 Cup Grated Parmesan Cheese

Makes: 4 servings | Calories: about 685 per serving Prep Time: 10 minutes | Cook Time: 20–30 minutes



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Using your hands, tear the mushrooms into bite-sized pieces. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 1-inch pieces on an angle. Peel and mince the garlic. Quarter and deseed the lemon.



## Cook & drain the spinach:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Wipe out the pot.



#### Brown the mushrooms:

In the pot used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 8 to 10 minutes, or until browned and crispy. Transfer to a paper towel-lined plate, leaving any remaining oil in the pan. Season with salt and pepper and set aside in a warm place.



#### Cook the pasta:

While the mushrooms brown, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving ¾ **cup of the pasta cooking water**, thoroughly drain the cooked pasta and set aside in a warm place.



## Cook the asparagus:

Add the **asparagus** to the pot used to brown the mushrooms; season with salt and pepper. (If the pot seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until slightly softened and bright green. Add the **garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.



## Finish the pasta & serve your dish:

To the pot of asparagus, add the cooked pasta, chopped spinach, butter, yogurt, ¾ of the browned mushrooms and half the reserved pasta cooking water; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide the finished pasta between 4 dishes. Top with the remaining browned mushrooms. Garnish with the cheese. Serve with the lemon wedges on the side. Enjoy!