

Noodles with Miso Butter Mushrooms



Ingredients

- 12 ounces dried spaghetti
- 8 tablespoons unsalted butter, divided
- 1 medium shallot, thinly sliced
- 2 cloves garlic, minced
- 6 ounces cremini mushrooms, stems removed and thinly sliced
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup white miso paste
- 1/4 cup torn fresh basil leaves
- 1/4 teaspoon red pepper flakes

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)



from 0 votes



Rate

Directions

1. Bring a large pot of salted water to a boil. Add the pasta and cook until al dente, 7 to 9 minutes or according to package instructions. Reserve 3/4 cup of the cooking water. Drain the pasta and set it aside.

2. Meanwhile, melt 2 tablespoons of the butter in a large, high-sided skillet over medium heat. Add the shallot and garlic and cook, stirring frequently, until slightly softened, about 3 minutes. Stir in the mushrooms, salt, and pepper. Cook, stirring occasionally, until the mushrooms are browned and tender, about 5 minutes.
3. Add the remaining 6 tablespoons of butter and stir until melted. Whisk in the miso and reserved pasta water. Simmer until the sauce starts to thicken, 1 to 2 minutes. Add the pasta and toss to coat with the sauce. Remove from the heat and stir in the basil and red pepper flakes.

[spaghetti](#), [noodles](#), [shallots](#), [cremini](#), [mushrooms](#), [miso](#), [asian](#), [basil](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:pasta:noodles_with_miso_butter_mushrooms

Last update: **2024/01/07 13:33**

