



Fettuccine and Escarole

1/2 lb fettuccine
1/4 cup olive oil
Salt and pepper
4 cloves garlic, chopped
1 bunch escarole, chopped
5 crimini mushrooms, sliced
3 Campari tomatoes, chopped
Red pepper flakes to taste

Cook pasta according to directions on package, set aside reserving 2 cups cooking water. In a pan, heat olive oil and garlic on medium heat with salt and pepper. When garlic begins to golden add in escarole and coat with oil. Lower heat and slowly add in pasta water. When water has reduced, add in mushrooms and more oil if desired. Once mushrooms have shriveled add in tomatoes and fettuccine. Simmer all together for a few minutes and season with red pepper flakes. Serve hot.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

