

## *Inexpensive Eating*

### **Lemon and Grilled Mushroom Pasta**

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1 lb mushrooms, cleaned  
3 T olive oil  
1 t garlic powder  
½ t red pepper flakes  
½ t dried thyme  
1 lb linguini  
1 C ricotta cheese

1 lemon, zested and juiced  
2 cloves of garlic, grated  
2 C frozen peas, thawed  
2 T chopped parsley  
¼ C grated parmesan cheese  
Salt & pepper to taste

Preheat grill pan over medium high heat. Additionally, bring a large pot of salted water to a boil (for pasta).

In a mixing bowl, combine olive oil, garlic powder, red pepper flakes, dried thyme, salt and pepper. Add mushrooms and toss to thoroughly coat. Set aside until ready.

Place mushrooms on grill pan and cook for 6-10 minutes, turning once, until mushrooms are cooked. At the same time, place linguini in boiling water. Cook according to package directions. Before draining, reserve ¼ C of pasta water to thin sauce, if necessary.

While pasta & mushrooms cook, combine ricotta cheese, grated garlic, lemon zest, lemon juice in a bowl large enough to hold finished dish. Salt & pepper to taste. Add peas, and thin with pasta water, if necessary.

Drain pasta, add to ricotta sauce, and toss. Add grilled mushrooms to pasta and toss. Garnish with parsley and parmesan cheese.

Serves 4.

