



Mushroom Pasta Stir-Fry

Ingredients

- salt and pepper to taste
- 1 pound spaghetti or other long pasta
- 4 tablespoons [Fustini's Robust SELECT olive oil](#)
- 1 pound mushrooms (any varieties) trimmed and cut into 1/4" slices
- 1/2 onion, diced
- 2 garlic cloves, grated
- 1 1/4 teaspoons five-spice blend
- 3/4 pound broccoli florets
- 1 tablespoon [Fustini's Iron Fish Honey vinegar](#)
- 2 scallions, thinly sliced
- sesame seeds, garnish

Sharon's Hint

adapted from nytimes.com

Sauce

- 2 tablespoons [Iron Fish Bourbon Maple Syrup](#)
- 1 tablespoon soy sauce
- 1 tablespoon [Fustini's Sesame oil](#)
- 1+ tablespoon [Farmstyle Sriracha sauce](#)
- 1 tablespoon [Fustini's Chipotle olive oil](#)

Directions

Step 1.

In a large pot bring water and salt to a boil. Add pasta and cook according to directions until al dente. Reserve 1 cup of pasta water and drain the pasta.

Step 2.

Heat a large skillet over medium-high. Add 2 tablespoons of olive oil and mushrooms. Cook for 5 minutes, stirring often. Add onion and continue cooking an additional 3 minutes. Add garlic, five spice, salt, pepper and cook for 1 minute. Transfer mushrooms to a plate and set aside.

Step 3.

Return mushroom skillet to the heat and add the remaining 2 tablespoons of olive oil and broccoli. Season with salt and pepper and cook 4-5 minutes, tossing occasionally until broccoli is tender-crisp. Reduce heat to medium and deglaze broccoli with vinegar, using a wooden spoon to scrape up all the bits of flavor. Add the pasta to the broccoli, along with the sauce. Using tongs to combine, adding additional pasta water if needed to loosen the sauce. Add in the mushroom mixture and toss until heated. Remove from the heat and serve garnished with scallions and sesame seeds.

Step 4. Sauce

In a small bowl, combine ingredients and set aside.