

Large Portabellas with Pasta

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 20 minutes

Serves: 4

CChints: This recipe calls for the large Portabella mushrooms which are 4 inches in diameter or larger. To clean them, brush the tops and gills gently with a dry paper towel and carefully remove and discard the stems. For added flavor, select a marinara sauce that will compliment this dish like one that contains mushrooms.



4 servings wheat or multi-grain angel hair pasta
3 -4 tablespoons olive oil, divided
4 large Portabella mushrooms, cleaned
Salt and pepper to taste
26 ounce jar of your favorite marinara sauce
2 cups cooked chicken, shredded or 2 - 10 ounce cans , drained
1 tablespoon fresh oregano, chopped or 1 teaspoon dry
10 - 12 Kalamata olives, seeded and chopped
1/2 cup mozzarella cheese, shredded
1/4 cup parmesan cheese, fresh grated
Optional side salad or steamed vegetables like asparagus or broccoli

Cook the pasta according to the package directions which should take about 10-12 minutes including heating the water to a boil. While the pasta is cooking, prepare the rest of the dish.

Heat a large nonstick skillet over medium heat and add 1 tablespoon of oil. Sprinkle both sides of each mushroom with another tablespoon and sprinkle lightly with salt and pepper. Lay each in the skillet, gill side down and cook covered for 4 minutes. Remove the cover and if it looks dry, add sprinkle 2 teaspoons of oil in the pan and flip the mushrooms over for 3 minutes. Turn off the heat and move the pan to the side.

When the pasta is done, drain it and return it to the pot to keep warm until the rest of the dish is ready.

With the heat still off under the pan, slowly pour the pasta sauce into the pan and around the mushroom, not on them. Stir in the chicken, oregano and olives and turn the heat to medium and cook for 2 minutes. The mushroom should still be gill side up in the skillet. Reduce the heat to medium low. Sprinkle each with the cheeses and cover the pan for 2-3 minutes until the cheese melts. Prepare your side salad or vegetable.

To serve, put pasta on each plate, top with sauce and lay a mushroom on top. Serve with your side salad or vegetable.

Enjoy!