

DINNERLY



Japanese-Style Linguine with Mushrooms

Parmesan & Furikake



20-30min



2 Servings

A new classic, this Japanese spin on linguine features garlicky mushrooms in a soy-butter sauce with a shower of freshly grated Parmesan. Al dente pasta is tossed in the umami-rich sauce before a final garnish of scallions and furikake, a savory sesame seed blend. Decadently irresistible—and without a drop of marinara in sight. We've got you covered!

WHAT WE SEND

- ½ lb mushrooms
- 2 scallions
- ½ oz tamari soy sauce ⁶
- ¼ oz mushroom seasoning
- 6 oz linguine ¹
- ¼ oz furikake ¹¹
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 4 Tbsp butter ⁷

TOOLS

- medium pot
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 43g, Carbs 71g,
Protein 19g



1. Prep ingredients

Bring a medium pot of **water** to a boil (do not salt).

Trim stem ends from **mushrooms**, then thinly slice caps. Trim **scallions**; thinly slice. Finely chop **2 teaspoons garlic**.

Finely grate **Parmesan**, if necessary.



4. Finish & serve

Off heat, add **Parmesan** and **half of the scallions**; stir until cheese is melted and creamy. Season to taste with **salt** and **pepper**.

Serve **pasta** garnished with **remaining scallions** and **furikake**. Enjoy!



2. Cook mushrooms

In a medium skillet, heat **2 tablespoons oil** over medium-high. Add **mushrooms** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until any liquid has evaporated and mushrooms are beginning to brown, 5–7 minutes.

Add **chopped garlic** and cook until fragrant, about 30 seconds. Off heat, stir in **tamari**, **mushroom seasoning**, and **4 tablespoons butter** until melted.



5. ...

What were you expecting, more steps?



3. Cook pasta & finish sauce

Add **pasta** to pot with boiling **water** and cook, stirring occasionally, until just shy of al dente, 7–9 minutes. Reserve **1 cup cooking water**; drain pasta.

Add pasta and **½ cup of the cooking water** to skillet with **mushrooms**. Cook over high heat, constantly stirring and tossing, until creamy **sauce** forms, 1–2 minutes. Thin with more cooking water, as needed.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!