

Published December 9th, 2009

BTRR Oyster Mushroom Fettuccine with Arugula and Sun-dried Tomatoes

By *Chloe Coscarelli*



Fettuccine with arugula, sun-dried tomatoes and BTRR oyster mushrooms Photo: Susie Iventosch

1. Cook pasta according to directions. Drain and toss with 1/4 cup olive oil.
2. Sautee mushrooms with pinch of salt in medium pan over medium heat until slightly browned.
3. Add garlic and white wine and simmer until liquid evaporates, about 2 minutes.
4. Toss sauteed mushrooms, sundried tomatoes and arugula with hot pasta until arugula has fully wilted.
5. Season with salt and pepper and sprinkle with grated Asiago cheese.

INFO BOX

- BTRR website: <http://www.btrrventures.com/>
- BTRR Ventures Founders, Alejandro Velez and Nikhil Arora, were recently selected as finalists for Business Week's list of America's Best Young Entrepreneurs.
http://images.businessweek.com/ss/09/10/1009_entrepreneurs_25_and_under/4.htm
- BTRR Ventures Phone Number: (888) 688-8305
- You can visit the BTRR stall at the Moraga Farmers' Market most Sundays.

(Yields 4 servings)

My family loved this fresh and simple pasta recipe created by Chloe Coscarelli especially for BTRR Ventures. I would recommend doubling the amount of mushrooms, because they reduce in volume quite a bit with the browning. And, since we love pine nuts on this sort of dish, we toasted a few and tossed them right on top!

Ingredients

- 1 pound fettuccine pasta
 - 1/4 cup plus 2 tablespoons olive oil
 - 6 ounces BTRR oyster mushrooms (2 1/2 cups)
 - 3 cloves garlic, chopped
 - 1/4 cup white or Marsala wine
 - 1/3 cup sun-dried tomatoes
 - 1 bag arugula (approximately 4 cups)
 - Salt and pepper, to taste
 - 1/4 cup Asiago cheese, grated
- Directions



Gourmet Garden Photo: courtesy BTR Ventures



Cluster of BTR oyster mushrooms Photo: Susie Iventosch

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