

Simple Spring Vegetables with Gluten-Free Pasta

Recipe By *Barbara Kafka*



Cooking and Prep:  30
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegan, Gluten Free,
Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

This vegetarian dish can be served as a main course, as a pasta course, or, without pasta, as a side dish. I was very lucky to find tiny sugar snaps that didn't need stringing, but most will. Serves four as a main course, or six as a pasta course.

Ingredients (9)

Main ingredients

- 3/4 pound string beans, tipped and tailed
- 1/2 cup **Gefen Olive Oil**
- 1 medium onion, cut into 1/4-inch dice
- 1/2 pound cremini mushrooms, trimmed and sliced across, 1/4-inch thick
- 1/4 cup dried morel mushroom (porcini also work well)

- 1/2 pound sugar snap peas, trimmed and de-stringed
 - Haddar Kosher Salt, to taste
 - freshly ground Gefen Black Pepper, to taste
 - 1 pound gluten-free thin pasta, such as spaghetti or capellini, cooked
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Start Cooking

Prepare the Vegetables

1. Bring three quarts water to a boil in a large saucepan. Add the beans and cook until tender enough to be split with a fork, 8-10 minutes (cooking time will vary depending on the age of the beans). Drain. Set aside.
2. In the meantime, pour oil into a 10- to 12-inch skillet over medium heat. Add onion and cook until translucent, about five minutes. Stir in the fresh mushrooms and cook for 2-3 minutes more. Set aside.
3. Place dried mushrooms in a 2-cup glass measure with 1/2 cup water. Cover tightly with plastic wrap and microwave on high for three minutes. Drain.
4. Cut the dried mushrooms into 1/4-inch pieces with scissors. Add with the snap peas to the onion-mushroom mixture and cook over medium heat for 3-4 minutes, stirring occasionally.
5. When the snap peas are almost cooked through, add the cooked string beans. Season to taste with salt and pepper.
6. Toss with pasta and serve warm.