

Portobello Mushroom and Pasta Salad

Recipe By *Miriam Zupnik*



Cooking and Prep:  20
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Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Vegan

Source: Rosenbaum Yeshiva
of North Jersey

Ingredients (5)

Main ingredients

- 16-ounces campanelle pasta or **Tuscanini Pasta Gigli**
- Gefen Olive Oil**, for frying
- 2 large onions, diced
- 2–4 (6-ounce) packages sliced portobello mushrooms
- 1 bottle **Haddar Teriyaki Sauce**

Start Cooking

Prepare the Salad

1. Cook pasta according to package directions.
2. Saute onions and mushrooms in olive oil. Add teriyaki sauce and let simmer for a few minutes.
3. Pour over cooked pasta and let marinate.
4. Mix and serve warm or at room temperature.

Credits

Photography by Hudi Greenberger

Food Styling by Janine Kalesis