
Angel Hair Pasta with Saute`ed Mushrooms

Joanne Cona

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1 stick butter

1 pound fresh mushrooms, sliced

1 large onion, chopped

1/3 cup walnuts, chopped

1 pound angel hair pasta

grated Romano cheese

In a large skillet, saute' the mushrooms and onions in 1/2 stick of butter. Add the walnut and cook for an additional 2 minutes. Set aside.

Boil the pasta. Drain. Place the pasta in a serving bowl.

Add the remaining butter and the mushroom mixture to the pasta.

Sprinkle with the Romano cheese.

Pasta

Per Serving (excluding unknown items): 2900 Calories; 124g Fat (38.2% calories from fat); 79g Protein; 374g Carbohydrate; 20g Dietary Fiber; 248mg Cholesterol; 990mg Sodium. Exchanges: 23 Grain(Starch); 1 1/2 Lean Meat; 6 Vegetable; 24 Fat.