



Gluten Free Organic Mung Bean Fettuccine with Mushrooms and Kale

INGREDIENTS:

½ package Organic Mung Bean Fettuccine

½ Vidalia Onion, sliced

2 large Portobello mushrooms, peeled and sliced

About 15 shiitake mushrooms, stems removed, and sliced

6 large Kale leaves, chopped fine, rinsed and drained

Olive Oil

Sea Salt and Pepper

½ cup dry white wine

Shaved Parmesan

DIRECTIONS:

Cook pasta according to package directions, drain, and then rinse with cold water. Drain again.

In a large sauté pan, in olive oil, cook your onions and portobellos until onions are translucent.

Add in the shiitakes and continue cooking.

Add in the white wine and allow it to reduce by half.

Add in the Kale and cook until it is wilted.

Season with Sea Salt and Pepper

Toss in the pasta and cook just until pasta is reheated.

Put in serving dish, and garnish with Parmesan if desired.