


# Mushroom Spaghetti

 Michelle Paris



 2 Servings    PREP: 20 mins    COOK: 30 mins

 Pasta, Vegetarian

A quick, come together meal that you can easily change some ingredients or add others. Fantastic as a first night camping meal around a campfire with a nice glass of wine.

## Ingredients

---

**1/2 cup** Onion, small diced

Salt, to taste

**2 cloves** Garlic, minced

Black pepper, to taste

**1-2 Tbl** Olive oil

**2 tsp** Vegetable base concentrate

**8 oz** Mushrooms, sliced

**8 oz** Spaghetti noodles, broken in half

**2-4 Tbl** Butter, divided

**1 cup** Cheese parmesan, grated

## Directions

---

Saute onions and garlic in olive oil 2-3 mins. Add half of the butter to melt. Add mushrooms and season with salt and pepper. Add more butter if needed while cooking. When mushrooms are cooked add the vegetable base and mix in.

Add broken noodles to mushroom mix and cover with water. Bring to a boil/hard simmer and gently stir noodles so they don't stick. Add water in batches until it's absorbed and noodles are al dente. Mix in parmesan cheese and serve.

## Notes

---

Add ins/changes:

Steak, chicken or shrimp can be added. Chicken base/stock, beef base/stock can be used in place of vegetable base. Add in 2 Tbl dijon mustard and 1/2 cup sour cream and it's like stroganoff, nice and creamy.