



Oyster Mushroom Fettuccini

- 6 oz. Oyster mushrooms, or a variety of mushrooms
- 1 pkg. Fettuccini
- 3 Tbsp. extra virgin olive oil
- 3 cloves garlic, minced
- 1/2 cup pine nuts
- 1 pkg. (3 oz.) sun dried tomatoes, softened and minced

DIRECTIONS

Cook fettuccini according to package instructions. In medium sauce pan, heat oil and saute remaining ingredients for 2-3 minutes. Toss with hot, cooked fettuccini.