

Karnabaharlı Mantarlı Makarna

Delicious Turkish cauliflower mushroom pasta with roasted vegetables, garlic, and cheese. Quick 25-minute vegetarian recipe perfect for weeknight dinners.

10

HAZIRLIK DK

15

PIRME DK

25

TOPLAM DK

4

PORSİYON

Medium

ZORLUK

Karnabaharlı Mantarlı Makarna

Malzemeler

- 1 pack pasta
- 3.5 oz kashari cheese
- 1 capia pepper
- 1 cauliflower
- 2 sprig fresh oregano
- 7 oz mushroom
- 2 clove garlic
- 1 onion
- 2 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper
- 1 lemon

Yapılışı

- Prepare the pasta**

Bring a large pot of salted water to a rolling boil over high heat. Add 1 pack pasta and cook according to package directions until al dente, about 8-10 minutes. Reserve 1 cup of pasta cooking water before draining.
- Prepare the vegetables**

Dice 1 onion finely. Mince 2 cloves garlic. Clean 7 oz mushrooms with a damp paper towel and slice thinly. Cut 3.5 oz cauliflower into bite-sized florets.
- Strip leaves from 2 sprigs fresh thyme and chop roughly. Slice 1 dried pepper into thin rounds, removing seeds if you prefer less heat.**
- Build the flavor base**

Heat 2 tablespoons olive oil in a large skillet over medium heat until shimmering. Add minced garlic, diced onion, sliced dried pepper, and thyme leaves.
- Sauté the aromatics for 3-4 minutes, stirring frequently, until onion becomes translucent and fragrant.**
- Cook the vegetables**

Add sliced mushrooms and cauliflower florets to the pan. Stir to combine with the aromatics and cook uncovered for 5 minutes, stirring

occasionally.

- 7 Cover the pan and reduce heat to medium-low. Cook for 8-10 minutes, stirring every 2-3 minutes, until cauliflower is tender when pierced with a fork and mushrooms have released their moisture.
- 8 **Finish and combine**
Using a fork, gently mash about half of the cauliflower pieces to create a creamy texture while leaving some florets whole for texture contrast.
- 9 Add the drained pasta to the pan along with 1 teaspoon salt and 1 teaspoon black pepper. Toss everything together to combine.
- 10 Add 1/4 cup of the reserved pasta water and toss gently. Continue adding pasta water 2 tablespoons at a time until the pasta is lightly coated and creamy but not soupy.
- 11 Remove from heat and squeeze juice from 1 lemon over the pasta. Taste and adjust seasoning with additional salt and pepper as needed.
- 12 **Serve**
Transfer to serving bowls and serve immediately while hot.

?puçlar?

Cut cauliflower and mushrooms into uniform pieces to ensure even cooking and prevent some pieces from becoming mushy while others remain undercooked.

Don't overcrowd the pan when sautéing mushrooms, as this will cause them to steam rather than develop the desired golden-brown color and concentrated flavor.

Reserve some starchy pasta cooking water before draining, as this liquid gold helps bind the sauce and vegetables together while adding body to the dish.

Cook pasta until al dente, as it will continue cooking slightly when tossed with the hot vegetables, preventing it from becoming overcooked and mushy.

Clean mushrooms with a damp paper towel rather than washing them under running water, which can make them soggy and affect their texture when cooked.

Toast whole spices like black peppercorns briefly in the pan before adding other ingredients to release their essential oils and intensify their flavor.

Add cheese gradually and off the heat to prevent it from clumping or becoming stringy, ensuring a smooth, creamy finish to the dish.

Taste and adjust seasoning at the end of cooking, as the saltiness of the cheese and the brightness of the lemon juice may affect the overall flavor balance.