

Chicken of the Woods Mushroom Piccata

Ingredients

- ¾ lb. (or more) chicken of the woods mushrooms
- ½ cup all-purpose flour
- 1 tsp salt, plus more to taste
- ¼ cup olive oil (and more, if needed)
- ¼ cup nutritional yeast or finely grated vegan cheese
- ½ cup dry white wine
- ¼ cup lemon juice
- ¼ cup of capers
- 3 TBSP vegan butter
- ½ lb. spaghetti
- Fresh parsley (optional)
- Black pepper, freshly ground to taste

Steps

1. Clean the chicken of the woods, and slice so they are fairly thin (about ¼-½ inch thick. Depending on your chicken, this might be about the thickness that the petals grew in). Preheat the oven to 230 degrees, and place a metal baking sheet in the preheating oven.
2. In a medium sized bowl, whisk together the flour, salt, and vegan cheese/nutritional yeast (if using). Dip the mushrooms into the flour, pressing slightly so that the mushrooms are lightly coated. In a large skillet, heat the olive oil. Once the oil is hot, cook the chicken of the woods (in batches, if needed) for 4 minutes on each side- as you cook bits of flour might come off and burn, but that will be incorporated into the sauce later. Put the cooked pieces on a baking tray in the warmed oven. Add more oil to cook all pieces, if needed.
3. Put a pot of water on to boil for the pasta. As cook as directed on the box, time so it has finished cooking around when your sauce is complete.
4. Once all the mushrooms have been cooked, pour the wine, capers and lemon juice directly into the same pan you were cooking with. Use a wooden spoon to scrape down the sides and bottom of the pan, and whisk to incorporate all the remaining oil and browned flour in the pot. Bring to a simmer for 3-4 minutes before adding the vegan butter and whisking together once it has melted. Add the cooked pasta, and toss to coat each noodle.
5. Plate the pasta first, with the chicken of the woods on top and garnish with parsley, if desired.

