

Vegan Radicchio Pasta with Smoky Mushrooms and Kalamata Olives

Ingredients

- 6 oz. cremini mushrooms
- 1 tbsp. soy sauce
- 1 tsp. brown sugar
- ½ tsp. liquid smoke
- 2 tbsp. olive oil
- 10 oz. pasta (campanelle or similar)
- 1 tbsp. vegan butter
- ½ large onion, cut into thin half-moons
- 3 cloves garlic, minced
- ½ head radicchio, cut into thin strips
- 1 tsp. balsamic vinegar
- ¼ cup chopped kalamata olives
- Salt and pepper, to taste

Steps

1. Wash the mushrooms, and chop them into small pieces. Mix the soy sauce, brown sugar, and liquid smoke together in a bowl, and then add the mushrooms, tossing so they are all coated. Set aside for 5-10 minutes, tossing once or twice. Heat the olive oil in a large skillet, and then add the mushrooms and any remaining soy sauce marinade. Cook, stirring occasionally, until crispy and golden. Scoop out the mushrooms, leaving behind the extra oil, and set aside.
2. At this point bring a large pot of water to a boil, and cook pasta as directed on the package. Before straining the water, make sure to set aside ¼ cup of pasta cooking water to add to the sauce.
3. Allow the pan to cool a little bit to a medium heat before adding the vegan butter. Let melt, and then add the onion, sautéing until fragrant and translucent. Add the garlic and radicchio, gently cooking down the radicchio. Once the pasta has cooked, add the pasta, ¼ cup pasta water, and balsamic, stirring until it is all coated. Turn off the heat, add the kalamata olives and mushrooms, season with salt and pepper to taste, and serve. Optionally, grate vegan parmesan on top.

