

SIDE DISH

Linguine with Lemon, Garlic and Thyme Mushrooms

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
25 min	10 min	15 min	6	\$1.06	407 kcal



Linguine with Lemon, Garlic and Thyme Mushrooms is a hor d'oeuvre that serves 6. One portion of this dish contains around 12g of protein, 14g of fat, and a total of 407 calories. For \$1.06 per serving, this recipe covers 19% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 6 servings Freshly ground black pepper
- ☐ 1 bunch fresh parsley, leaves chopped, to give 1/2 cup
- ☐ 1 tablespoon Maldon/kosher salt or 1 1/2 teaspoons table salt
- ☐ 1 pound linguine
- ☐ 8 ounces 4 cups finely sliced chestnut/cremini mushrooms
- ☐ 1 clove Small garlic, minced
- ☐ 1 lemon, zested and juiced
- ☐ 1/3 cup extra-virgin olive oil

- ☐ 2 tablespoons freshly grated Parmesan, or to taste
- ☐ 4 sprigs fresh thyme stripped to give 1 teaspoon leaves

EQUIPMENT Bowl

Method

- 1

Slice the mushrooms finely, and put them into a large bowl with the oil, salt, minced garlic, lemon juice and zest, and gorgeously scented thyme leaves.
- 2

Cook the pasta according to the packet instructions and drain loosely retaining some water. Quickly put the pasta into the bowl with the mushroom mixture.
- 3

Toss everything together well, and then add the parsley, cheese and pepper before tossing again. Eat with joy in your heart.

Nutrition per serving			
	407	12 g	14 g
	KCAL	PROTEIN	FAT
			59 g
			CARBS
Saturated Fat			2.2 g · 14% of daily needs
Fibre			3.2 g · 13% of daily needs
Sugar			2.8 g · 3% of daily needs
Sodium			1,202 mg · 52% of daily needs
Cholesterol			1.1 mg · 0% of daily needs
Vitamin C			15.2 mg · 18% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/linguine-with-lemon-garlic-and-thyme-mushrooms-148265