



## Spaghetti with mushrooms, garlic, lime and chilli

Preparation: 15 minutes; cooking: 12 minutes; Serves 4

400g dried spaghetti  
1/3 cup extra virgin olive oil  
4 garlic cloves, crushed  
3 small red chillies, finely chopped  
10 green onions, thinly sliced  
600g cup mushrooms thinly sliced  
3 limes, rid finely grated and juiced  
salt and ground black pepper, to taste

1. Cook the spaghetti in a large saucepan of salted boiling water for 9-10 minutes or until al dente
2. Meanwhile, heat the oil in large frying pan over medium heat. Add the garlic and chillies and cook, stirring constantly, for 30 seconds or until aromatic. Add the green onions and mushrooms and cook, stirring occasionally, for 4-5 minutes or until the mushrooms are tender.
3. Drain the spaghetti and return the spaghetti to the saucepan. Add the mushroom mixture and lime rid and juice. Toss gently over medium heat until well combined. Season with salt and pepper and serve immediately.