Main dishes / United States

# macaroni with white beans and mushrooms · United States

A modern United States-inspired noodle or pasta dish with cultivated mushrooms and drained cooked white beans.

**Time** 35 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 320 g macaroni
- ☐ 500 g cultivated mushrooms
- ☐ 2 g ground cumin
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 3 g smoked paprika
- ☐ 10 g fresh parsley

## Let's make it.

01 Cook the macaroni according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the smoked paprika, ground cumin, fresh parsley and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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