

Vegan Clam Linguine

*Arame seaweed gives this a taste of the ocean.
Hawaii Hamakua Alii mushrooms give the texture.*

- 1 package Barilla Linguine
- 2 – 3 TBS dry arame
- 3 TBS olive oil
- 4 cloves garlic, sliced thin
- 3 cups sliced Hamakua Alii mushrooms (can substitute Shiitake mushrooms)
- 1 / 4 cup white wine
- juice of 1 / 2 fresh lemon
- 1 1 / 2 cups unsweetened rice milk (can substitute soy)
- 3 TBS nutritional yeast flakes
- 2 TBS Earth Balance margarine
- chili pepper flakes to taste (about 1 / 4 to 1 / 2 tsp)
- chopped fresh Italian parsley
- 2 TBS toasted pine nuts

Boil a pot of salted water to cook the pasta.

Soak arame in 1 / 2 cup hot water.

Heat oil in a large skillet over medium heat. Add garlic, cook 1 - 2 minutes, stirring. Add sliced mushrooms, wine and lemon juice. Saute about 5 minutes.

As you let this sauté, drop your pasta into the boiling water.

Back to the skillet, add rice milk, nutritional yeast, margarine, chili flakes and arame with soaking liquid. Continue cooking about 5 more minutes, stirring occasionally. Season with salt and pepper. Turn down the heat and wait for the pasta to be done, al dente.

When pasta is cooked, drain and add to the skillet. Toss well. Garnish with pine nuts and parsley.