

## WEDNESDAY: Fusilli with Brie, Mushrooms and Arugula

I tore this recipe out of a magazine years ago, made it that night and it's been in the rotation ever since. It's great after the holidays or a party when you have the Brie leftover and veggies rattling around in the fridge. The Brie melts into a buttery, light sauce that everyone likes – even the littles. NOTE: The pasta in the photo is a quinoa pasta.

Serves: 4    Prep: 10    Cooking: 20

### Ingredients

12 ozs fusilli pasta, or your favorite shape  
1 tablespoon olive oil  
1 lb button mushrooms, sliced or quartered  
1 small red onion, sliced  
½ cup dry white wine  
Kosher salt and black pepper  
8 ozs Brie, cut into 1" pieces – rind is optional  
4 cups baby arugula

### Cooking Instructions

#### Prep Opportunity

Chop the veggies and cheese so you are ready to go at dinnertime.

- 1 Set a pot of water to boil for the pasta.
- 2 Cook the pasta according to the package directions.
- 3 Reserve ½ cup of the cooking water; drain the pasta and return it to the pot.
- 4 Meanwhile, heat the oil in a large skillet over medium-high heat.
- 5 Add the mushrooms and onion and cook until the mushrooms begin to release their liquid- 2 to 3 minutes.
- 6 Add the wine, ½ teaspoon salt, and ¼ teaspoon pepper and cook until the mushrooms begin to brown - 5 to 6 minutes more.
- 7 Add the Brie and the reserved cooking water to the pasta and toss until coated.
- 8 Fold in the mushroom mixture and arugula.
- 9 Taste for salt and pepper and serve immediately.