

MARILYN'S PASTA SALAD

Ingredients

- Linguine Pasta - 1lb
- Shiitake Mushrooms, sliced - 1.75lbs
- Red Bell Peppers, sliced - 1.25lbs
- Scallions, chopped - 1.5 bunches
- Garlic Powder - 1 tbs
- Ginger, ground - 1.5 tbs
- Crushed Red pepper - dash
- Soy Sauce - 1/8 cup
- Red Wine Vinegar - 1/8 cup
- Canola Oil - 1/8 cup
- Salt & Pepper - to taste

Directions

Preheat oven to 350. On a cookie sheet, roast the mushrooms & peppers in the oven for approximately 15-20 minutes until lightly brown. Remove and chill. Bring pot with water to a boil. Cook pasta until al dente, drain and save pasta. Whisk garlic, ginger, crushed red pepper, soy sauce, vinegar & oil together. Toss with pasta, peppers, and mushrooms. Season to your preference and enjoy!