

# achari mushroom farfelle pasta



This is definitely one of my favorite farfelle pasta recipes! With a twist of my achari mushrooms, you are literally going to diiiieeeeeee for this!! <3



### Ingredients

2 cups of button mushrooms  
1 red onion, finely chopped  
2 tablespoons of achari  
1/2 a cup of dania stems

3 cloves of garlic, minced  
2 cups of farfelle pasta  
Vegetable oil for frying

For the pesto

A handful of dania  
A handful of basil  
2 cloves of garlic

3/4 tablespoon of black pepper  
1 tablespoon of achari

### Method

First, we are going to start with the pesto. Go ahead and pop everything into your ingredients into a blender or food processor, and blend for a couple of minutes until it is blended, combined and with a 'creamy texture'. Set aside.

Put your farfelle pasta to boil, and once done, run them through some cold water and set aside.

In a separate pan, add the red onion, garlic and dania stems and cook until softened and fragrant. Add the mushrooms, and more of the achari. Cook until browned. Add the pasta into the pan, followed by the pesto, and give this a quick toss. Remove from the heat and serve.



SERVE WITH: your fave starch or on their own

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chicken-mshikaki-dania-creamy-dip/>