

Foodnity Recipes

Miso Mushroom Noodles with Tomato Basil Sauce

15 min Prep time	**14 min** Cook time	**29 min** Total time
4 Servings	**Easy** Difficulty	**Fusion** Cuisine

Ingredients

Pasta and Base

- [ ] 225 g (8 oz) dried spaghetti noodles
- [ ] 225 g (8 oz) shiitake or cremini mushrooms, sliced
- [ ] 2 tbsp sesame oil
- [ ] 1 small onion, diced
- [ ] 2 garlic cloves, minced
- [ ] 1 tbsp fresh ginger, minced

The Sauce

- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cup tomato sauce (crushed or plus marinara)
- [ ] 2 tbsp white or yellow miso paste
- [ ] 2 tbsp soy sauce
- [ ] 1 tsp chili flakes (optional)
- [ ] 1 cup vegetable broth
- [ ] 1 tsp sugar (optional)
- [ ] 1 tbsp rice vinegar

Finishing Touches

- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste
- [ ] 1/4 cup fresh basil leaves, torn
- [ ] 2 tbsp toasted slivered almonds (optional)
- [ ] 2 tbsp nutritional yeast (optional)

Instructions

1. Start by heating the sesame oil in your large skillet over medium heat. Toss in the diced onion and let them sauté until they're soft and translucent, which usually takes about 3 minutes. It smells so lovely at this stage.

2. Now, stir in your minced garlic and ginger. You only need about 30 seconds here—just until they become fragrant and fill the kitchen with that warm scent.

3. Add the sliced mushrooms to the pan. Let them cook for about 5-7 minutes. You'll see them release their moisture first, and then, wow, they really start to brown and get that deep, earthy flavor.

4. Pour in the tomato sauce and add the cherry tomato halves, miso paste, soy sauce, chili flakes (if you're feeling a bit spicy), vegetable broth, sugar, and rice vinegar. Stir it all together and let it simmer gently for 4-5 minutes so the flavors can really get to know each other.

5. While your sauce is bubbling, boil the spaghetti in a large pot of salted water. Follow your package instructions to get them al dente. Oh, and don't forget to reserve about 1/4 cup of that cloudy pasta water before you drain them.

6. Toss the cooked noodles right into the skillet. Coat them evenly in that beautiful tomato-miso sauce. If it feels a bit too thick, just stir in a splash of that reserved pasta water to loosen things up.

7. To finish, drizzle in the olive oil, add a bit of salt and pepper to taste, and fold in those torn basil leaves for a fresh, aromatic pop.

8. Carefully transfer the noodles to your serving bowls. I like to sprinkle the toasted almonds and nutritional yeast on top for a little bit of crunch and a savory depth.

9. Serve it immediately while it's hot. If you have a few extra basil leaves, toss them on top for a pretty garnish.

Nutrition per serving

410 kcal	18 g	52 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- A whisk or fork helps get the miso paste smooth in the sauce.
- Pasta water is a secret weapon for getting the sauce to cling to the noodles.
- Nutritional yeast adds a wonderful cheesy flavor without the dairy.