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## *Fresh Mushroom Pasta Sauce*

Courtesy of Foodie Bride's blog

1 tablespoon extra virgin olive oil  
1/2 lb mushrooms, washed and sliced  
1/2 teaspoon salt  
1 teaspoon lemon juice  
1 tablespoon parsley, chopped  
1/2 cup extra virgin olive oil (I used 1/4 cup instead)  
1 teaspoon ground black pepper

Sauté mushrooms, parsley and salt in 1 tablespoon olive oil, for 5 minutes. Remove from heat, add lemon juice and set aside. Pour remaining olive oil and black pepper over drained pasta and toss. Add mushrooms, toss and serve.

(Recipe didn't specify how many it served, but 4 seems about right for a lb of spaghetti)