

Vegetarian Black Bean Pasta

Ingredients

9 ounces uncooked whole wheat fettuccine
1 tablespoon olive oil
1-3/4 cups sliced baby portobello mushrooms
1 garlic clove, minced
1 can (15 ounces) black beans, rinsed and drained
1 can (14-1/2 ounces) diced tomatoes, undrained
1 teaspoon dried rosemary, crushed
1/2 teaspoon dried oregano
2 cups fresh baby spinach

Directions

1. Cook fettuccine according to package directions. Meanwhile, in a large skillet, heat oil over medium-high heat. Add mushrooms; cook and stir 4-6 minutes or until tender. Add garlic; cook 1 minute longer.
2. Stir in black beans, tomatoes, rosemary and oregano; heat through. Stir in spinach until wilted. Drain fettuccine; add to bean mixture and toss to combine.

