

Creamy Garlic Mushroom Pasta

Indulge in this rich and creamy garlic mushroom pasta, perfect for a quick yet satisfying meal. With the earthy flavors of mushrooms and a hint of garlic, this dish brings comfort and flavor to your dinner table.



Main Dish

20 min

Total time

easy

Difficulty

540

kcal / serving

Ingredients

- 100g pasta of your choice (spaghetti recommended)
- 1 tablespoon olive oil
- 100g mushrooms, sliced
- 1 clove garlic, minced
- 50ml heavy cream
- Salt and pepper to taste
- Grated Parmesan cheese (optional)
- Fresh parsley, chopped (for garnish)

Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a skillet, heat the olive oil over medium heat. Add the sliced mushrooms and sauté for about 5 minutes until they are tender and golden.
- 3 Stir in the minced garlic and cook for another minute until fragrant.
- 4 Reduce the heat and pour in the heavy cream, stirring to combine. Let it simmer for 2-3 minutes until slightly thickened.
- 5 Add the cooked pasta to the skillet, mixing well to coat the pasta in the creamy sauce.
- 6 Season with salt and pepper to taste.
- 7 Serve hot, topped with grated Parmesan cheese and fresh parsley.