

Creamy Mushroom and Cheese Pasta

Indulge in this rich and flavorful dish featuring sautéed mushrooms and onions tossed with creamy cheese sauce and served over perfectly cooked pasta.



Main Dish

20 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 2 tablespoons butter
- 1 cup sliced mushrooms
- 1/4 cup chopped onions
- 1/2 cup shredded cheese (such as cheddar or mozzarella)
- 1 1/2 cups cooked pasta
- Salt and pepper to taste

Steps

- 1 In a large skillet, melt the butter over medium heat.
- 2 Add the sliced mushrooms and chopped onions to the skillet. Sauté until the mushrooms have softened and the onions are translucent.
- 3 Stir in the shredded cheese until melted and smooth.
- 4 Add the cooked pasta to the skillet and toss until well coated with the cheese sauce.
- 5 Season with salt and pepper to taste.
- 6 Serve hot and enjoy!