

Creamy Mushroom Pasta

Indulge in this rich and creamy mushroom pasta made with fresh and earthy mushrooms sautéed to perfection.



Main Dish

25 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 150g pasta
- 200g mushrooms, sliced
- 2 cloves garlic, minced
- 1 tbsp butter
- 1 tbsp olive oil
- 1/2 cup heavy cream
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Steps

- 1 Cook the pasta according to package instructions. Drain and set aside.
- 2 In a large skillet, melt the butter and heat the olive oil over medium heat.
- 3 Add the minced garlic and sauté for 1-2 minutes until fragrant.
- 4 Add the sliced mushrooms to the skillet and cook until they release their moisture and turn golden brown, about 5-7 minutes.
- 5 Reduce the heat to low and pour in the heavy cream. Stir well and let it simmer for 2-3 minutes.
- 6 Stir in the grated Parmesan cheese until melted and creamy.
- 7 Season with salt and pepper to taste.
- 8 Add the cooked pasta to the skillet and toss everything together until well coated.
- 9 Garnish with fresh parsley and serve hot.