



Creamy Mushroom Pasta



Preparation time: 10 minutes
Cooking time: 15 minutes



Serves 2

You will need

- ☐ Chopping board
- ☐ Bread knife
- ☐ Frying pan
- ☐ Wooden spoon

Ingredients

- ☐ 2 cups pre-cooked pasta (spirals, bows, penne)
- ☐ 1 tbsp olive oil
- ☐ 1 tsp garlic paste
- ☐ 4-6 mushrooms, sliced
- ☐ ½ cup chicken or vegetable stock
- ☐ ¾ cup cream
- ☐ ⅓ cup parmesan cheese
- ☐ 1 tbsp freshly chopped chives





Cooking Steps

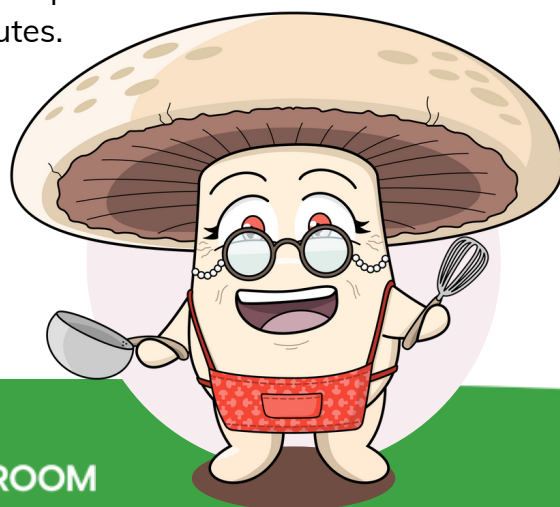
- ☐ Place a frying pan over medium heat. Add the oil to the pan, followed by the garlic paste and sliced mushrooms. Saute for 2-3 minutes or until the mushrooms are tender.

- ☐ Add the stock to the pan. Stir to combine then add the cream.

- ☐ Reduce heat to low and simmer the sauce for 5 minutes or until the liquid thickens slightly.

- ☐ Add the cooked pasta and parmesan cheese to the pan. Stir to combine and allow to simmer for 2-3 minutes.

- ☐ Serve the Creamy Mushroom Pasta in a bowl and top with chopped chives.



Proudly brought to you by the Australian Mushroom Growers' Association.



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