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Pasta with Creamy Mushroom Sauce

This mushroom pasta recipe is all about the creamy sauce and just letting the 'shrooms do their big savory umami thing.

Ingredients

- Kosher salt and freshly ground black pepper, to taste
- 1 pound dry pappardelle pasta
- 2 tablespoons olive oil
- 1/2 yellow onion, minced
- 1 clove garlic, crushed
- 8 ounces crimini mushrooms, cleaned, stems removed and minced, mushroom caps, quartered
- 1 cup heavy cream
- 1/2 cup Grated Parmigiano Reggiano cheese, plus more for serving

Directions

- Fill large pot with salted water and bring to boil over high heat. Cook pasta according to package directions. Reserve 1/4 cup pasta water. Drain and set aside.
- Heat oil in large skillet over medium heat. Add onion, garlic and minced mushroom stems. Cook, stirring occasionally, until softened, about 4 minutes. Add mushroom caps, cream and season with salt and pepper. Simmer, stirring occasionally, for an additional 4 to 5 minutes.
- Stir in cheese and pasta until coated. If sauce is too thick, stir in reserved pasta water. Garnish with additional cheese, if desired.

