



JERNEJ KITCHEN

CREAMY MUSHROOM PASTA

Creamy Mushroom Pasta is a quick and easy recipe made in 15 minutes. We don't need heavy cream to make it, only cream cheese.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

CREAMY MUSHROOM PASTA

- 120 g (2/3 cup) cream cheese
- 40 g (1/2 cup) shredded Parmesan cheese
- 2 tbsp butter
- 1 tbsp olive oil
- 1 onion
- 350 g (12.5 ounces) fresh wild mushrooms (porcini, chanterelle...)
- 2 cloves of garlic
- 1 tbsp chopped parsley
- 300 g (10.5 ounces) pasta, like bucatini
- 1 tsp grated lemon zest
- 1 sprig of thyme

TOOLS AND EQUIPEMENT

- bowl
- pan
- pot

PAN-FRY THE MUSHROOMS

In a bowl, combine cream cheese and shredded parmesan cheese. Set aside until needed. Place a large pan over high heat. Add the butter and olive oil. When the butter melts, add the diced onion and sliced mushrooms. Pan-fry for 5 - 8 minutes or until the mushrooms are brown and pan-fried.

COOK THE PASTA

While the mushrooms are pan-frying, cook the pasta according to the package instructions. Preserve 1 1/4 cup pasta cooking water.

MUSHROOM SAUCE

Add diced garlic, sprig of thyme and chopped parsley to the mushroom sauce. Cook for a minute, lower the heat and add the reserved water, cream cheese mixture, and grated lemon zest. Stir to combine and remove from the heat.

SERVE

Add the cooked pasta, toss to combine, and serve. Divide the Creamy Mushroom Pasta between four plates. Optionally serve with additional shredded parmesan cheese, grated lemon zest, and chopped parsley.