

A COZY DISH FOR A CHILLY NIGHT

Creamy Mushroom Pasta

INGREDIENTS

- *8oz Palumbo Foods Sliced White Mushrooms*
- *Extra virgin olive oil*
- *Salted sweet cream butter*
- *Sweet yellow onion*
- *Minced garlic*
- *Kosher salt*
- *Fresh cracked black pepper*
- *Chicken or Vegetable broth*
- *Heavy whipping cream*
- *Shredded Parmesan Cheese*
- *Fettuccine Pasta*
- *Parsely*

INSTRUCTIONS

- 1 Melt the butter in olive oil, add the onions and let it cook for a minute.
- 2 Mix in the garlic then the mushrooms, and stir till the mushrooms begin to brown
- 3 Add salt and pepper to the mushrooms and let it cook for a minute
- 4 Add chicken broth simmer for 2-3 minutes and stir occasionally, then add the heavy cream
- 5 Lower the heat and allow the sauce to simmer for 8-10 minutes
- 6 Cook the noodles
- 7 Turn the heat off then stir in parmesan cheese till melted
- 8 Add the cooked fettuccine to the pass and toss to coat the noodles
- 9 Sprinkle parmesan cheese and parsley
- 10 ENJOY



Dinner