



Shiitake Angel Hair Pasta

Jacob · 30/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Great with grilled beef dishes

Ingredients

- - 6 ounces angel hair pasta - 6 ounces fresh sliced shiitake mushrooms - 1 clove garlic
- minced - $\frac{1}{2}$ onion
- chopped - $\frac{1}{4}$ cup white wine - 1 tablespoon olive oil - $\frac{1}{4}$ cup chicken broth - $\frac{1}{2}$ cup heavy whipping cream - salt to taste - ground black pepper to taste - 2 tablespoons grated Parmesan cheese - 2 tablespoons chopped fresh parsley

Instructions

1. Saute garlic and onion in olive oil over medium heat; add mushrooms as the aroma develops. Add chicken stock and wine
2. and cook until mixture is reduced to $\frac{1}{2}$ volume. Blend in cream
3. and reduce to desired thickness. Season with salt and pepper to taste. Meanwhile cook pasta in a large pot of boiling salted water until al dente. Drain pasta
4. and toss with sauce until coated. Serve on small warmed plates
5. topped with grated Parmesan cheese and parsley.