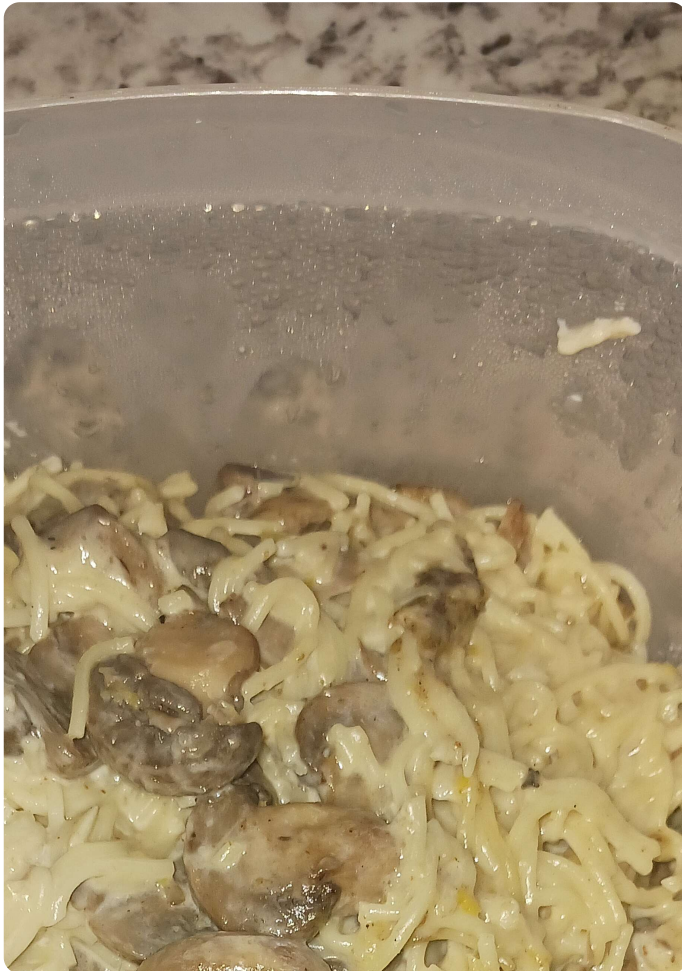




Creamy LemonMushroom Pasta

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This is a lovely creamy but light pasta dish. The lemon flavor adds a wonderful bright note to the rich sauce and earthy mushrooms. This is a great meatless entrée or side pasta dish or add some grilled salmon, shrimp, or chicken if you'd like.

Ingredients

- 1 (8 ounce) package angel hair pasta - 1 tablespoon olive oil - 1 tablespoon butter - 16 ounces sliced fresh mushrooms - salt and ground black pepper to taste - 1 tablespoon minced garlic - 1 cup heavy whipping cream - 1 small lemon
- zested and juiced - 1/2 cup grated Parmesan cheese
- or more to taste - 1 tablespoon minced fresh parsley

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. 4 to 5 minutes. Drain
5. reserving 1 cup of pasta water. Meanwhile
6. heat oil and butter in a large nonstick skillet over medium heat. Saute mushrooms in the pan
7. adjusting heat as necessary
8. until golden brown
9. tender
10. and they have released their moisture. Season mushrooms with salt and pepper while cooking. Add garlic and saute until fragrant
11. about 1 minute. Pour in heavy cream and bring to a simmer until slightly thickened
12. 2 to 3 minutes. Add in lemon zest and juice. Stir to combine. Stir in 1/3 cup Parmesan cheese until combined and melted in. Taste and adjust salt and pepper to your preference. Add in the cooked pasta and toss in the sauce. Add in some of the reserved pasta water if needed
13. a little at a time
14. to thin the sauce so that it coats and sticks to the pasta without being too thick or sticky. It should be a nice creamy consistency. Serve pasta with a sprinkling of minced parsley and an additional sprinkling of Parmesan cheese
15. if desired. Cook's Note: You can sprinkle with dried parsley instead of fresh if preferred.