



Creamy Mushroom and Egg Pasta

Spice Rating: 2/10

Description:

Creamy Mushroom and Egg Pasta is a delicious and satisfying dish that combines tender pasta with a rich and creamy mushroom sauce. The addition of eggs adds a silky texture and makes it a comforting meal.

Ingredients:

- 1 cup of pasta
- 1 tablespoon of olive oil
- 1 cup of sliced mushrooms
- 2 cloves of garlic, minced
- 1/4 cup of chicken or vegetable broth
- 1/4 cup of heavy cream
- 2 eggs
- Salt and pepper to taste
- Grated Parmesan cheese for serving
- Chopped parsley for garnish

Instructions:

1. Cook the pasta according to package instructions until al dente. Drain and set aside.
2. In a large skillet, heat the olive oil over medium heat. Add the sliced mushrooms and minced garlic. Cook until the mushrooms are browned and the garlic is fragrant, about 5 minutes.
3. Pour in the chicken or vegetable broth and bring it to a simmer. Let it cook for another 3-4 minutes until the broth has reduced slightly.
4. Stir in the heavy cream and season with salt and pepper to taste. Let the sauce simmer for an additional 2-3 minutes.
5. In a separate bowl, whisk the eggs together. Slowly pour the beaten eggs into the skillet with the mushroom sauce while continuously stirring. Cook for about 1-2 minutes until the eggs are cooked through and the sauce thickens.
6. Add the cooked pasta to the skillet and toss it with the creamy mushroom sauce until the pasta is well coated.
7. Serve the Creamy Mushroom and Egg Pasta hot, garnished with grated Parmesan cheese and chopped parsley.