

## Pasta with Mushrooms

*You can never have too many pasta recipes up your cuff, so this one is a useful addition to your armamentarium, courtesy of our old friend Gary Rhodes. Garlic bread or a salad will go with this as a side.*

### Ingredients

400 g pasta cooked according to instructions, tagliatelle works well here  
400 g mushrooms, sliced  
25 g butter  
2 tablespoons olive oil  
1 onion, finely chopped  
2 garlic cloves, crushed  
200 mL single cream  
100 g grated parmesan  
30 g chopped fresh parsley  
Salt and pepper

### Method

While you are making the pasta, melt the butter in a pan over a medium heat. Add the onion and garlic and cook until softened. Turn up the heat on the stove a little, and add the mushrooms. Cook until softened, then add the cream and reduce the heat to a simmer for a 4-5 minutes. Add the mushrooms to the cooked pasta, fold in the parmesan, sprinkle with parsley, and serve.

You can also put the pasta mix in an oven-proof dish once cooked and sprinkle with grated cheese and cook under the grill for a slightly different finish.