

## Mushroom Pasta

### *Serves four*

2 TBS unsalted butter (more if needed)  
1 tsp. olive oil (more if needed)  
½ a small onion – finely chopped  
2 garlic cloves – minced  
8 oz. (250 grams) of sliced mushrooms  
4 thyme sprigs or ½ a teaspoon of dried  
200 grams (about 6 oz.) of uncooked pasta  
¼ cup white wine  
½ cup cream  
½ cup Parmesan cheese + more for serving  
2 TBS chopped parsley

Melt the butter with the olive oil and add the onion. Cook for about 8 minutes – until the onion is browned. Stir occasionally. Add the garlic and mix in and add the mushrooms. Mix well. Add the leaves of the thyme sprigs (or the dried thyme). Add a little more oil and butter if the mixture is too dry. Season the mushrooms with salt and pepper. Work on medium/low heat and brown the mushrooms.

Add the wine. If you do not want to cook with wine add ¼ cup of the reserved liquid. Mix the mushrooms and the wine and cook until the liquid evaporates.

While the mushrooms are cooking bring a large pot of salted water to a boil. Cook the pasta, as per package instructions, to al-dente. Remove about ¾ cups of the water in which the pasta is cooking and set it aside. Drain the cooked pasta and wash it with cold water inside a colander. Set that aside as well.

Add the cooked pasta to the browned mushrooms and mix well. Add the cream and ½ a cup of the reserved liquid and the cheese. Mix well and let the sauce simmer for a few minutes. Do not let it dry up completely as the noodles will continue absorbing it. Turn off the heat and add the chopped parsley. Mix and serve with some extra cheese on the side.