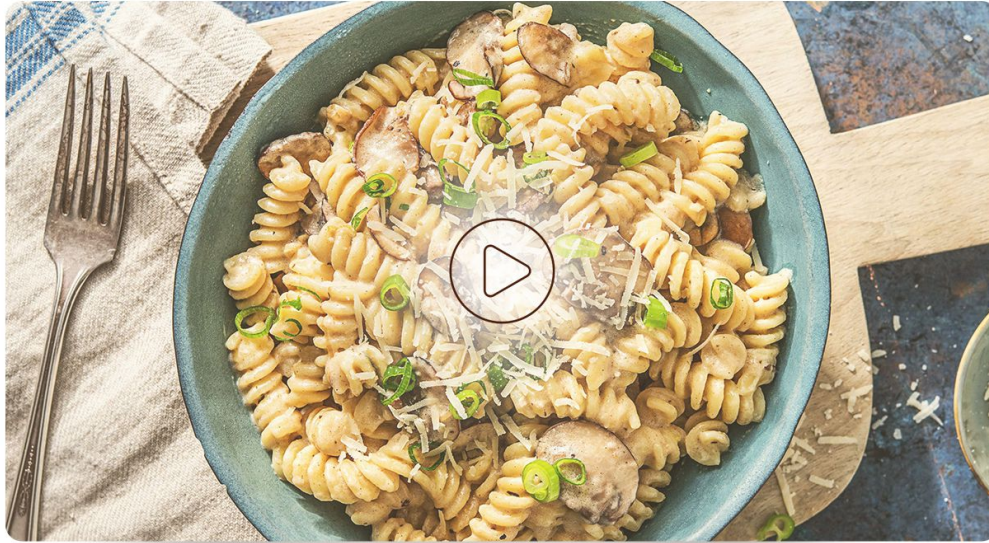




## HOW TO MAKE CREAMY FUSILLI MUSHROOM



### RECIPES

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#### INGREDIENTS

- 1 pkt pasta (Macaroni, Fusilli, etc.
- 4 tablespoons butter
- 3 cloves garlic, minced, divided
- 450gms ounces mushrooms sliced
- 2 tablespoons flour
- Italian seasoning
- 1 1/2 cups milk
- salt and pepper to taste
- 3 tablespoons olive oil
- additional 1/4 cup water, broth, milk or cream (optional)



#### DIRECTIONS

- Pasta: Cook the pasta according to package directions. Set aside and toss with a little oil to prevent sticking.
- Mushrooms: Melt 2 tablespoons of butter over medium high heat. Add one clove of the garlic and saute for a minute until fragrant. Add the mushrooms and sauté for 5-10 minutes, until golden brown and softened. Set aside.
- Sauce: Add the remaining 2 tablespoons of butter to the pan and melt again over medium high heat. Add the garlic and saute for a minute until fragrant. Add the flour and herbes de provence. Stir fry for a minute to cook out the flour taste. Add the milk slowly, whisking to incorporate. Let the mixture simmer until thickened. Season with salt and pepper.
- Assemble: Toss the sauce, pasta, and mushrooms together. Add the olive oil and water as needed to keep the sauce from getting too thick. Stir in the parsley just before serving.

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