



Creamy mushroom pasta

Preparation: 10 minutes

Cooking: 18 minutes

Serves: 4

400g dried bow-tie or penne pasta
2 tbs olive oil
3 garlic cloves, crushed
1 small red chilli, deseeded & finely chopped
400g button mushrooms, diced
300ml cream
2 tbs fresh thyme leaves
salt & ground black pepper, to taste

1. Cook pasta in a large saucepan of salted boiling water, following packet directions, until al dente.
2. Meanwhile, heat oil in a large frying pan over medium heat. Add garlic & chilli & cook for 1 minute. Stir in mushrooms & cook, stirring occasionally, for 10 minutes or until mushrooms are tender.
3. Stir in cream & thyme leaves, reduce heat to medium-low & simmer for 5 minutes or until sauce thickens slightly.
4. Drain pasta & return to the saucepan. Stir in mushroom sauce & season with salt & pepper. Toss gently until well combined & serve.