

Foodnity Recipes

Creamy Mushroom Orecchiette Pasta

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Pasta & Sauce

- [ ] 12 oz orecchiette pasta
- [ ] 2 tbsp butter
- [ ] 1 tbsp olive oil
- [ ] 8 oz mixed mushrooms, sliced
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 cup heavy cream
- [ ] 1/2 cup grated Parmesan cheese
- [ ] Zest of 1 lemon
- [ ] 2 tbsp chopped fresh parsley
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil; cook the orecchiette until al dente, then drain, reserving 1 cup of the cooking water.
2. In a wide skillet, melt butter with olive oil over medium heat. Add the sliced mushrooms and a pinch of salt; sauté until they release moisture and turn golden, about 6-7 minutes.
3. Stir in minced garlic and thyme, cooking until fragrant, about 30 seconds. Deglaze with a splash of broth or white wine if desired.
4. Reduce heat to low, pour in the heavy cream, and let it simmer gently. Add Parmesan cheese, stirring until the sauce thickens and becomes glossy. If it thickens too fast, whisk in some reserved pasta water.
5. Add the cooked orecchiette to the sauce, tossing to coat evenly. Sprinkle lemon zest, parsley, and season with salt and pepper. Serve immediately, letting the aroma fill the room.

Nutrition per serving

420 kcal	16 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the sauce before adding extra salt; the cheese already seasons well.
- If the sauce becomes too thick, thin it with a little warm pasta water.
- For extra depth, finish with a drizzle of truffle oil or a handful of toasted pine nuts.