

Oyster Mushroom Cream Sauce with Pasta



Prep Time: 10 mins.

Cook Time: 20 mins.

Ingredients:

- 1 lb. oyster mushrooms, trimmed & sliced
- 1 lg. shallot, chopped
- 1/2 cup heavy cream
- 1/2 cup sour cream
- 1 tbsp. olive oil
- 1 tbsp. butter
- 2 tbsp. tawny port wine
- 3 tbsp. fresh chopped, parsley, mint or tarragon
- Grated parmesan for serving
- Salt & pepper to taste

Makes: 4 servings

This simple cream sauce will transform your favorite pasta into an elegant weeknight meal the whole family will love. We like to use spaghetti or linguine but any pasta you have on hand will work.

Instructions:

- Cook pasta according to package directions.
 - Heat the oil & butter over medium-high heat. Add shallot, mushrooms, salt & pepper and cook for 3-4 minutes until mushrooms soften.
 - Lower heat to medium & cook 5 minutes until browned and soft.
 - Stir in wine to deglaze then add the cream & sour cream and bring to a simmer.
 - Lower heat to medium-low and cook about 2 minutes.
 - Drain pasta, reserving 1/2 cup of cooking water. Add pasta & reserved water to the sauce. Toss to coat. Add herbs & toss to combine.
 - Add parmesan for serving. Enjoy!
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