

Spinach and Truffle Mushroom Pasta

Ingredients

8 oz Linguine
1/4 c Truffle Oil
8 oz Crimini Mushrooms (sliced)
6 clv Garlic (minced)
1/2 t Salt
1/2 t Ground Black Pepper
1 c Milk
5 oz Parmesan
6 oz Spinach

Instructions

1. Cook your pasta according to the package instructions. Set your pasta aside.
2. While your pasta is cooking, in a large skillet, combine 2 tablespoons of truffle oil, mushrooms, garlic, salt, and pepper. Mix until the mushrooms are fully coated and saute for about 10-12 minutes until they have turned a dark brown. Remove the mushrooms from the heat.
3. Combine the milk and parmesan cheese in a small sauce pan and heat on low to medium heat until the cheese is fully melted and combined, stirring occasionally.
4. Add in your remaining 2 tablespoon of truffle oil and stir to combine with a whisk. Let the cheese sauce heat for 3-4 more additional minutes. Pour the cheese sauce over the mushrooms in the

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large skillet and stir.

5. Add the baby spinach to your skillet with the mushroom cheese sauce until the spinach starts to wilt. This should only take 2-3 minutes. Once the spinach has cooked down, add in your pasta, then stir and enjoy!