

Mushroom and Fettuccine

Ingredients

8 oz Fettuccine
3 T Butter
1 T Olive Oil
2 t Garlic (minced)
1/2 t Red Pepper Flakes
1 1/2 lb Cremini Mushrooms (sliced)
1/2 c White Wine
1/2 c Parmesan Cheese
1/4 c Parsley (chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. Cook pasta in a large pot of boiling water according to package directions. Drain pasta reserving 1 cup of the pasta water; set aside.
2. Heat butter and oil in a saute pan over medium-high. When bubbles subside add garlic and pepper flakes; cook 1 minute. Stir in mushrooms, cooking until they release their liquid and it's nearly evaporated, about 20 minutes.
3. Deglaze pan with wine, simmering until nearly evaporated. Add fettuccine to pan and stir in pasta water, 1/4 cup at a time, until it loosely coats pasta.
4. Off heat, toss pasta with Parmesan and season with salt. Garnish each serving with chopped parsley.