Pasta with Mushroom Cream Sauce

**Difficulty:** Easy

**Fresh from the garden:** Mushrooms, garlic, parsley

**Recipe source:** Quick Recipes for Fresh Mushrooms

**Equipment:**
- Knives
- Measures
- Chopping board
- Large frying pan
- Large saucepan
- Serving bowl

**Ingredients:**
- 2 Tablespoons olive oil
- 3 garlic cloves, crushed
- 300 grams button mushrooms, diced
- 500 grams pasta
- 300 ml cream
- ¼ cup flat leaf parsley, roughly chopped
- Grated parmesan cheese
- Salt and ground pepper

**What to do:**

Heat the oil in a large frying pan over a medium heat.

Add the garlic and cook for 1 minute or until aromatic.

Add the mushrooms and cook, stirring occasionally, for 10 minutes or until the mushrooms are tender.

Meanwhile, cook the pasta in a large saucepan of salted boiling water for 10 minutes or until just tender.

Stir the cream and parsley into the mushrooms. Reduce the heat to low and simmer, stirring occasionally, for 5 minutes or until the sauce thickens slightly.

Drain the pasta and return the pasta to the saucepan. Stir in the mushroom sauce and season with salt and pepper. Toss gently to combine.

Place in a serving bowl and sprinkle with grated parmesan cheese and serve.