chattavore

Pasta with Mushrooms

Serves 6-8

Prep time: 10 minutes

Cook Time: 20 minutes

- 6 T. unsalted butter
- 1 ½ pounds mushrooms, cleaned and quartered or sliced
- 3 scallions, finely chopped
- 1 tablespoon chopped fresh rosemary
- 1 ½ teaspoons chopped fresh thyme
- 1 tablespoon red wine vinegar
- 1 cup low-sodium chicken broth
- 1 cup heavy cream
- salt and pepper
- 1 box (12-16 ounces) spaghetti, linguine, or fettuccine, cooked according to package instructions

1. Melt the butter in a large (12-inch) saucepan over medium heat. Saute the scallions until soft.

2. Add the mushrooms, herbs, and vinegar. Cook and stir for 3-5 minutes, until the mushrooms are softened. Add the chicken broth and cook for five minutes.

3. Add the cream and cook for another five minutes, until the sauce reduces and thickens slightly. Season with salt and pepper to taste.

4. Pour the sauce over the pasta and toss. Serve immediately with parmesan cheese for grating.