



Protein+™ spaghetti with cremini mushrooms, parmigiano, and parsley

Yield: 10 servings

Ingredients:

20 Oz. Barilla® Protein+™ spaghetti
 6 Tbsp. Extra virgin olive oil
 2 Garlic cloves, chopped
 2 Lbs. Cremini mushrooms
 2 Cups beef broth
 2/3 Cup heavy cream
 3 Tbsp. Butter
 2/3 Cup parmigiano, grated
 3 Tbsp. Parsley, chopped
 Salt & black pepper to taste

Directions:

1. In a skillet over med/high heat add olive oil and garlic. Cook for one minute.
2. Add mushrooms, salt and pepper, and brown well.
3. Add broth and reduce to half.
4. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions.
5. Once the broth is reduced, add the cream and simmer for five minutes.
6. Stir in butter.
7. Drain pasta and toss with mushroom sauce and half of the cheese.
8. Finish with remaining parmigiano and parsley before serving.

Recipe and photo courtesy of Barilla