

## PASTA WITH MUSHROOM CREAM SAUCE

*backyard farmgals*

2 tbsp butter

About 7 ounces of mushrooms (oyster, cremini, portabello, or button)

2 cloves garlic, roughly chopped (more or less depending on how offensive you like to smell - we are REALLY offensive here at the farm)

1/2 cup heavy cream

1/4 cup fresh grated good parmesan cheese

Handful of fresh parsley, roughly chopped

Zest from 1/2 lemon

Salt and fresh ground pepper to taste

Fresh cooked linguine or pasta of your choice

In a large skillet, over medium heat, melt butter. While butter is melting, in a food processor, pulse together the mushrooms and garlic (don't pulse too much, you don't want a paste, you want good sized chunks of mushroom. Add to the butter in the skillet and sauté until it is just aromatic (about a minute or two), stirring occasionally.

Add the cream to the mixture and cook until it just starts to thicken, just a few minutes on the heat is all it needs. Remove from heat, add the parmesan and stir to melt. Season with salt and pepper. Add the parsley and the freshly cooked and drained pasta and toss together to combine.

Plate and add a little lemon zest and a bit more pepper to each little mound of pasta. You can also add a little more parmesan or eat it as is.