

February 8, 2022

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Sun-dried tomato and mushroom pasta in garlic basil sauce

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What you'll need:

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2 Tbsp olive oil – regular or **infused**

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8 oz mushrooms – sliced

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3 cloves garlic – minced

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3.5 oz sun-dried tomatoes – diced

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2 chicken bouillon cubes

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2 cups boiling water

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½ cup half and half

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½ cup heavy cream – regular or **infused**

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½ cup parmesan cheese – shredded

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1 Tbsp dried basil – 2 Tbsp fresh basil works as well

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½ lb. fettuccine pasta

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In a skillet, heat olive oil on medium-high heat and add mushrooms and garlic. Cook for about 3 minutes, add the tomatoes and reduce heat.

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Dissolve bouillon cubes in 2 cups of boiling water and carefully add to the skillet.

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Continue to cook the vegetables in the broth on medium heat until the mushrooms and tomatoes have absorbed some of the liquid and the broth has reduced a bit.

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Add the half and half and the heavy cream and bring to a boil briefly. Add the parmesan and cook for a couple of minutes until the cheese melts. Add the basil.

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If sauce is too thick at this point, add another ½ cup half and half.

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Cook fettuccine al dente according to package and add to the sauce. Continue cooking on medium heat for a couple minutes until desired thickness is achieved.

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Found at <https://julasalbum.com/sun-dried-tomato-and-mushroom-pasta/#recipe>.

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