



Creamy mushroom fettuccine

Ready in 20 minutes

Serves: 4

400g dried fettuccine pasta

2 tbs olive oil

2 garlic cloves, crushed

400g cup mushrooms, thinly sliced

3/4 cup reduced fat cream

1/3 cup flat-leaf parsley leaves, roughly chopped

salt and ground black pepper

extra flat-leaf parsley leaves, to serve

grated parmesan cheese and bread, to serve

1. Cook fettuccine in a large saucepan of salted boiling water, following packet directions, until al dente.
2. Meanwhile, heat oil in a large frying pan over high heat. Add garlic and mushrooms and cook, stirring often, for 2-3 minutes or until mushrooms are just tender. Reduce heat to low. Stir in cream, cover and simmer (do not allow to boil), stirring occasionally, for 5 minutes.
3. Drain fettuccine and return to pan. Add mushroom mixture and parsley. Season with salt and lots of pepper. Toss over low heat until well combined. Place on serving plates, top with parsley leaves and serve with grated parmesan cheese, if desired.