



Farfalle with Mushrooms and Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup fresh mushrooms, thinly sliced
- 1 tbsp butter
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 1/2 cup dry white wine
- farfalle pasta for one person
- 1/2 cup Mozzarella cheese
- salt and black pepper
- parsley for garnish (i use dry herbs)

Instructions

when it's lunch time, i usually stare my opened frig and think: "what do I wanna make today's cozy meal for myself?" **I CAN'T STOP COOKING PASTA!!!!!!**

1. Bring water to boil, add salt and pasta.
2. In another pan, melt the butter then stir in onion and garlic. When the onion is soft, add mushrooms into the pan and cook gently until the mushrooms are soft and juicy. Stir in the wine and simmer about 5 minutes. Taste for seasoning.

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3. Add the al dente pasta to the pan, then add cheese into it, toss to mix.
 4. Garnish with dry parsley, serve immediately.