

super herby creamy mushroom linguine



This needs no introduction! Just look at the picture! I cannot wait for you guys to fall inlove with my super herby creamy mushroom linguine!!!



Ingredients

300g of linguine	½ cup of chopped fresh basil
Heavy (double) Cream 450 ml	½ cup of dania stems
1 tablespoon of curry	½ cup of chopped chives
½ tablespoon of cumin	1 red onion, chopped
½ teaspoon of chili flakes	2 sprigs of fresh thyme (or 1/4 teaspoon of dried thyme)
2 tablespoons of grated parmesan cheese	6 cloves of garlic, minced
250 g of button mushrooms	
1 tablespoon of soy sauce	

Method

Start with the pasta: prepare the linguine as the box instructs and set aside.

In a pan that has some oil and some salt, add in the basil, dania stems, thyme, garlic, chives and red onion. Sautee for a couple of minutes until softened and fragrant.

Next, add in the mushrooms together with all the spices and let these cook down until the mushrooms are done.

Add in the cooked linguine, the parmesan cheese, then pour in the cream and the soy sauce. Allow this to simmer on low heat for a further 5 minutes or so, stirring from time to time. Once done, garnish with some very finely chopped dania and serve her up!



SERVE WITH: your fave drink or if you are super hungry, throw in some fries too

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/super-herby-creamy-mushroom-linguine/>

YouTube Video: <https://youtu.be/jxp1RBeCezg>