



Creamy Mushroom Herb Spaghetti Recipe

Introduction

If you're in search of a comforting and flavorful dish, look no further than this Spaghetti with Mushroom Herb Cream Sauce. This recipe combines the earthy richness of cremini mushrooms with aromatic herbs, creating a luscious cream sauce that perfectly coats the spaghetti. It's a great dish for weeknight dinners or entertaining guests, and it's sure to impress with its delightful flavors.

Detailed Ingredients with measures

8 ounces spaghetti
1/4 cup unsalted butter
4 cloves garlic, minced
16 ounces cremini mushrooms, thinly sliced
2 tablespoons all-purpose flour
1 cup vegetable broth, or more as needed
1 teaspoon dried rosemary
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1/2 cup heavy cream
1/4 cup crumbled goat cheese (substitutes: ricotta, cream cheese, or mascarpone)
1/4 cup freshly grated Parmesan
Kosher salt and freshly ground black pepper, to taste
2 tablespoons chopped fresh chives

Prep Time

10 minutes

Cook Time

15 minutes

Total Time

25 minutes

Yield

Serves 4

Enjoy your meal!

Detailed Directions and Instructions

Step 1

In a large pot of boiling salted water, cook the spaghetti according to package instructions; drain well.

Step 2

Melt the butter in a saucepan over medium heat. Add the minced garlic and sliced mushrooms; cook, stirring occasionally, until tender and browned, about 5-6 minutes.

Step 3

Whisk in the flour until lightly browned, about 1 minute.

Step 4

Gradually whisk in the vegetable broth, dried rosemary, thyme, and basil. Cook, whisking constantly, until incorporated, about 1-2 minutes.

Step 5

Stir in the heavy cream, goat cheese, and Parmesan until slightly thickened, about 1-2 minutes. If the mixture is too thick, add more vegetable broth as needed. Season with salt and pepper to taste.

See also Café Style Hot Coffee

Step 6

Stir in the cooked spaghetti and gently toss to combine.

Step 7

Serve immediately, garnished with chopped fresh chives, if desired.

Notes

Substitutions

Ricotta, cream cheese, or mascarpone can be substituted for goat cheese.

Serving Suggestions

Garnish with additional herbs or cheese for extra flavor.

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat on the stovetop with a splash of vegetable broth to restore creaminess.



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Cook techniques

Cooking Spaghetti

In a large pot of boiling salted water, ensure to cook the spaghetti according to package instructions for optimal texture. Drain well to remove excess water.

Sautéing Mushrooms

Melt butter in a saucepan over medium heat before adding minced garlic and sliced mushrooms. Cook until the mushrooms are tender and browned, ensuring to stir occasionally for even cooking.

Making a Roux

Whisk in flour to the sautéed mixture until lightly browned. This acts as a thickening agent for the sauce.

Whisking the Sauce

Gradually add vegetable broth, dried herbs, and seasonings, whisking constantly to incorporate and achieve a smooth consistency.

Incorporating Dairy

Stir in the heavy cream, goat cheese, and Parmesan to enrich the sauce. Cook until slightly thickened, adjusting the consistency with more vegetable broth if necessary.

Tossing Pasta

Add the cooked spaghetti to the sauce, gently tossing to combine all ingredients evenly for a well-distributed flavor.

FAQ

Can I use a different type of pasta?

Yes, you can substitute spaghetti with any pasta of your choice, such as fettuccine or penne.

What can I use instead of goat cheese?

Ricotta, cream cheese, or mascarpone can be used as substitutes for goat cheese, depending on your preference.

See also [Tropical Muesli](#)

Is it possible to make this dish vegetarian?

Yes, the recipe is already vegetarian as it features vegetable broth and does not include meat.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently before serving.

Can I make this sauce ahead of time?

Yes, you can prepare the sauce ahead of time and store it in the refrigerator. Reheat when ready to combine with freshly cooked pasta.

Conclusion

This Spaghetti with Mushroom Herb Cream Sauce is a delightful dish that combines the earthiness of mushrooms with the richness of cream and cheese. The blend of herbs adds depth to the flavor profile, making it a perfect comfort food option. It's quick to prepare and can be a hit at family dinners or casual gatherings. Whether served as a main dish or alongside a salad, it promises to satisfy.

Chickpea and Spinach Pasta

Combine cooked chickpeas and fresh spinach into your spaghetti for a hearty, protein-packed twist. Sauté the spinach with garlic and olive oil before mixing it with your cream sauce.

Roasted Vegetable Spaghetti

Add roasted bell peppers, zucchini, and cherry tomatoes for a burst of color and flavor. Simply toss the roasted veggies with the spaghetti

before serving.

Lemon Garlic Shrimp Pasta

Incorporate sautéed shrimp with garlic and lemon zest for a seafood variation. The brightness of lemon pairs wonderfully with the creamy sauce.

Sun-Dried Tomato and Spinach Fettuccine

Mix in chopped sun-dried tomatoes and baby spinach for a tangy and vibrant pasta dish. This combination adds a Mediterranean flair to the recipe.

See also [Spaghetti with Fresh Soppressata](#)

Italian Sausage and Peppers Pasta

Add sliced Italian sausage and bell peppers for a heartier dish. Brown the sausage first, then add the peppers before incorporating them into the sauce.

Caprese Pasta Salad

Transform this dish into a cold pasta salad by adding fresh mozzarella balls, cherry tomatoes, and basil. Drizzle with balsamic glaze for extra flavor.

Walnut and Sage Pesto Spaghetti

Blend walnuts, fresh sage, and Parmesan into a pesto and mix with your spaghetti. This nutty sauce offers a unique take on your pasta dish.

Mushroom and Truffle Oil Tagliatelle

Enhance the original recipe with a drizzle of truffle oil before serving. This luxurious touch adds an exquisite depth to the mushroom flavor.

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