

NUTMEG & BASIL MUSHROOM CREAM SAUCE

by: The Lazy Suzan



Prep Time: 10 minutes

Cook Time: 15-20 minutes

Total Time: 25-30 minutes

Yield: 2 servings

Feeding more people? No prob – just double, triple, or quadruple the amounts below.

6 oz fettucini (sub. linguini or spaghetti)

4 tbsp butter

4 tbsp all-purpose flour

2 cups milk (preferably whole, but 2% works, too)

1 - 2 bunches fresh basil, chopped

Approx. 5 ounces mushrooms of your choice, sliced

1 tsp nutmeg (you can add more to taste)

Salt to taste (approximately 1/2 - 1 tsp)

1. Cook pasta according to package directions. In the meantime, heat a large pan over medium heat - when hot, add butter. When melted, add flour and stir until combined.

2. Add milk slowly, stirring constantly. Add nutmeg. Allow to simmer for 5-10 minutes until slightly thickened.

3. Add mushrooms and basil. Simmer an additional 3-5 minutes until mushrooms are cooked to desired doneness. Serve immediately.

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"I think careful cooking is
love, don't you?" -S.C.

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