**Pasta with mushrooms and pink sauce**

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| **Quantity is enough for 7-8 people** |
| **Preparation time: 20 Minutes**  |

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| **The Ingredients:** |
| 1 ¼ cup tomato paste | 500 g pasta bows, shells or penne |
| 4 tbsp butter | 2 tablespoons olive oil |
| 2 tbsp Italian seasoning | 2 cloves garlic, minced |
|  | 1 medium onion |
| 1/2 cup Parmesan cheese, grated | 1 cup cooking cream |
| Salt and pepper | 2 cups fresh mushrooms, sliced |

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| **How to prepare:** |
| 1. Cook the pasta bows in a large pot of boiling salted water for 8-10 minutes until just tender, or according to package instructions. Drain and return to pot.
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| 1. In a large skillet, heat olive oil, add onions and sauté for 3 minutes until soft. Add mushrooms and sauté for about 5 minutes. Add garlic, seasoning, salt and pepper and continue to sauté for about 2 minutes.
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| 1. Add the tomato puree and bring to a boil. Turn the heat down to low and add the cream. Simmer for 5 minutes.
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| 1. Pour the sauce over the drained pasta. Add the Parmesan cheese and toss to coat.
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| 1. Serve with extra grated Parmesan cheese, if desired. Enjoy!
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