



Lions Mane Garlic Pasta Recipe

Enjoy this delicious and simple recipe for Lion's Mane and Garlic Pasta. With swirling flavors of Lion's Mane, butter, parmesan cheese, and garlic, this recipe is a winner for mushroom lovers.

Note: You can substitute other forms of pasta for spaghetti as needed.

Ingredients:

8 oz spaghetti
1/2 cup butter
1/2 cup grated Parmesan cheese
1/4 cup heavy cream
2 cloves garlic, minced
1/2 lb Lion's Mane mushrooms, sliced
Salt and pepper to taste
Chopped parsley for garnish (optional)

Bring a large pot of salted water to a boil. Add spaghetti and cook for 8-10 minutes or until al dente. Drain and set aside.

In a large skillet, melt butter over medium heat. Add garlic and sauté for 1-2 minutes or until fragrant.

Add sliced Lion's Mane mushrooms to the skillet and sauté for 3-5 minutes or until tender.

Stir in Parmesan cheese and heavy cream. Cook until the cheese is melted and sauce is heated through.

Add the cooked spaghetti to the skillet with the mushroom sauce and toss to coat.

Season with salt and pepper to taste.

Garnish with chopped parsley, if wanted.

Serve and enjoy!