

Creamy Fettuccine with Swiss Chard and Mushrooms - A Hearty Pasta Dish

There are several reasons why this creamy fettuccine stands out:



TIME
30 min

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INGREDIENTS

12 oz fettuccine pasta
2 cups Swiss chard, chopped
8 oz mushrooms, sliced (cremini or button)
2 cloves garlic, minced
1 cup heavy cream
1 cup grated Parmesan cheese
2 tablespoons olive oil
Salt and pepper to taste
Fresh parsley for garnish (optional)

DIRECTIONS

1. Cook the fettuccine according to package instructions until al dente. Drain and set aside.
2. In a large skillet, heat the olive oil over medium heat. Add the sliced mushrooms and sauté for about 5 minutes until they are golden brown.
3. Add the minced garlic and chopped Swiss chard to the skillet. Cook for an additional 3-4 minutes until the chard is wilted.
4. Pour in the heavy cream and bring to a gentle simmer. Stir in the Parmesan cheese until melted and the sauce is creamy.
5. Toss the cooked fettuccine into the sauce, ensuring every strand is coated. Season with salt and pepper to taste.
6. Serve hot, garnished with fresh parsley if desired.

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