

Creamy Miso Butter Pasta with Garlic Roasted Mushrooms - A Bowl of Comfort You'll Love

If you're craving a pasta dish that's rich, creamy, and bursting with savory flavor, this



CREAMY MISO BUTTER PASTA WITH GARLIC ROASTED MUSHROOMS

YOU WILL NEED:
12 oz pasta (spaghetti or fettuccine works great)
2 tablespoons butter
1 tablespoon white miso paste
1 tablespoon soy sauce



OVEN
400°F

TIME
30 min

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SAVE
PDF

INGREDIENTS

For the Pasta and Sauce: 12 oz pasta (spaghetti or fettuccine works great) ? 2 tablespoons butter ? 1 tablespoon white miso paste ? 1 tablespoon soy sauce ? 1 tablespoon honey ? 1 teaspoon garlic powder ?:

DIRECTIONS

1. Ingredients:
2. For the : Pasta and Sauce:
3. 12 oz pasta (spaghetti or fettuccine works great) ?
4. 2 tablespoons butter ?
5. 1 tablespoon white miso paste ?
6. 1 tablespoon soy sauce ?
7. 1 tablespoon honey ?
8. 1 teaspoon garlic powder ?
9. For the : Roasted Mushrooms:
10. 2 cups baby bella mushrooms, sliced ?
11. 2 tablespoons olive oil ?
12. 2 cloves garlic, minced ?
13. Salt and pepper to taste ?
14. For : Garnish:
15. 1 tablespoon fresh chives, chopped ?
16. Step-by-: Step Instructions:
17. Cook the : Pasta:
18. Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions until al dente.
19. Before draining, save about 1/2 cup of the pasta water for the sauce.
20. Roast the : Mushrooms:
21. Preheat your oven to 400°F.
22. Toss the sliced mushrooms with olive oil, garlic powder, salt, and pepper. Spread them out in a single layer on a baking sheet.
23. Roast in the oven for 15 minutes, or until the mushrooms are tender and golden brown around the

edges.

24. Make the : Miso Butter Sauce:
25. In a large skillet, melt the butter over medium heat.

SWAPS & NOTES

Paired with the roasted mushrooms, it creates a perfect balance of bold and earthy flavors.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-miso-butter-pasta-with-garlic-roasted-mushrooms-a-bowl-of-comfort-youll-love/>