

Creamy Mushroom & Sun-Dried Tomato Fettuccine: A Restaurant-Quality 30-Minute Meal

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30 min

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INGREDIENTS

The Pasta Base:

12 oz Fettuccine: You can also use linguine or pappardelle.

Salt: For the pasta water (it should taste like the sea!).

The Creamy Sauce:

2 tbsp Olive Oil: Use the oil from the sun-dried tomato jar for an extra flavor boost.

2 tbsp Butter: For richness and browning the mushrooms.

8 oz Cremini Mushrooms: Sliced. These have more flavor than white button mushrooms.

3 Cloves Garlic: Minced fresh for the best aroma.

1/3 cup Sun-Dried Tomatoes: Julienned. Oil-packed is preferred for texture.

1 cup Heavy Cream: This creates the luscious base.

1/2 cup Parmesan Cheese: Freshly grated melts much better than the bottled kind.

1/4 cup Reserved Pasta Water: Your secret weapon for the perfect sauce consistency.

The Seasoning:

1/2 tsp Dried Italian Seasoning

1/4 tsp Red Pepper Flakes: For a subtle back-of-the-throat heat.

Salt and Freshly Cracked Black Pepper: To taste.

DIRECTIONS

- 1.** Cook the Pasta: Bring a large pot of salted water to a rolling boil. Cook your fettuccine according to the package directions until it is al dente. Crucial Tip: Before draining, dip a measuring cup into the pot and reserve about 1/2 cup of that starchy pasta water. Drain the rest and set the pasta aside.
- 2.** SautØ the Mushrooms: In a large skillet, heat the olive oil and butter over medium-high heat. Once the butter is foaming, add the sliced mushrooms in a single layer. Resist the urge to stir them immediately! Let them sit undisturbed for 3-4 minutes to get a deep, golden-brown sear. Stir and cook for another 2 minutes until tender.
- 3.** Build the Flavor Base: Lower the heat to medium. Add the minced garlic and julienned sun-dried tomatoes to the skillet. SautØ for about 30 seconds-just until the garlic smells incredible, but hasn't turned brown.
- 4.** Simmer the Sauce: Pour in the heavy cream and stir in the Italian seasoning and red pepper flakes. Let the sauce simmer gently for 4-5 minutes. You want it to reduce slightly until it's thick enough to coat the back of a spoon.
- 5.** The Big Finish: Add the cooked fettuccine directly into the skillet. Toss the noodles vigorously to coat them in the sauce. If the pasta looks too "tight" or dry, splash in a little of that reserved pasta water. The starch in the water helps the sauce cling to the noodles. Finally, stir in the Parmesan cheese until melted and seasoned with salt and pepper.

SWAPS & NOTES

Why I Love This Recipe The beauty of this dish lies in the contrast of textures.

You have the "meaty" bite of the sautéed cremini mushrooms against the chewy, concentrated sweetness of the sun-dried tomatoes.

Unlike some cream-based pastas that can feel heavy or one-dimensional, the acidity from the tomatoes cuts through the richness of the heavy cream and Parmesan, creating a perfectly balanced bite.

While it's a vegetarian powerhouse on its own, it acts as a perfect canvas for grilled protein.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: If you pile mushrooms on top of each other, they will steam instead of brown.

Work in batches if your skillet isn't large enough.

Melt Your Own Cheese: Pre-shredded cheese is coated in potato starch to prevent clumping, which can make your cream sauce feel gritty.

Grate it yourself for a silky finish!

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