

Creamy mushroom penne pasta recipe

Craving comforting Italian flavors? This **creamy mushroom penne pasta recipe** is the perfect dish to satisfy your pasta cravings. Made with tender penne pasta and sautéed mushrooms, all tossed in a rich and silky garlic-infused cream sauce, this easy pasta recipe brings restaurant-quality Italian comfort food right to your table.

Perfect for weeknight dinners or a cozy weekend meal, this **creamy mushroom pasta** is a crowd-pleaser that feels indulgent yet comes together quickly. The savory mushrooms add a deep umami flavor that pairs beautifully with the smooth, cheesy sauce, making every bite satisfying and full of flavor.

Whether you're a fan of vegetarian pasta dishes or just looking for a delicious way to enjoy mushrooms, this **Italian-inspired creamy penne pasta** is sure to become a favorite. Serve it with a sprinkle of Parmesan and fresh herbs for an elegant, satisfying meal that's ready in under 30 minutes.

Three tips when making this creamy mushroom penne pasta recipe

First start by sauteing the mushroom in the olive oil and butter mixture until golden brown when you make this creamy mushroom penne pasta recipe, this adds depth of flavor to your mushroom sauce.

Second, build flavors gradually by adding the garlic and shallots letting them saute until soft, before deglazing the the pan with either white wine or chicken stock.

Lastly finish with freshly grated parmesan cheese. Season with fresh chopped Italian parsley. Salt and pepper to taste.

Enjoy!! If your looking for more easy vegetarian pasta recipes try my zucchini and tomato pasta shells , a delicious summer pasta dish

Please email or comment with questions. And please don't forget to tag me on Instagram if you make this easy creamy mushroom penne pasta recipe. I love hearing from you. It's my favorite part!!!! If your looking for more easy vegetarian pasta recipes try

Many of you asked about my preferred saute pan.I have linked my favorite .

Ingredients

- 1/2 lb. penne pasta
- 1/2 stick of butter
- 1 Tablespoon extra virgin olive oil
- 2 tablespoon minced garlic
- 3 tablespoon minced shallots
- 1/2 pound sliced cremini mushrooms
- 2 cups white wine or chicken stock
- 2 cups cream
- 1 cup pasta water
- 1 cup grated parmesan
- 1/2 cup chopped Italian parsley

Instructions

1. In the 1/2 stick of butter and the one tablespoon of olive oil saute the shallots and garlic until soft and fragrant
2. Add the mushrooms and saute until brown salt and pepper the mushrooms
3. Deglaze the pan with the white wine or chicken stock simmer until the liquid evaporates. before adding the cream and pasta water.

4. Simmer until sauce thickens about 15 minutes.
5. Add in the parsley, toss in the el dente penne, grate more parmesan cheese over the top. Enjoy!!!