

Reena Malhotra's rare recipes

Pasta Recipes



CHEESE AND MUSHROOM PASTA**Ingredients :**

□ Fusilli / Penne Pasta	3 Cups – Boiled
□ Milk	2 Cup - Boiled
□ Butter / Nutralite	2 – 3 Tablespoons
□ Amul Cheese Spread	2 – 3 Tablespoons
□ Mozzarella Cheese	1 Cup – Grated
□ Mushrooms	100 grams – finely chopped
□ Maida / Corn flour	2 Tablespoons
□ Sabut Kali Mirchi (Pepper Corn)	2 – 4
□ Garlic Flakes	2 – Crushed
□ Oregano Flakes / Powder	1 Teaspoon / As per Taste
□ Salt	As per Taste
□ White Pepper	As per Taste

Method :

- Heat a Pan and melt the Butter in the Pan
- Add crushed Garlic
- Add Sabut Kali Mirchi (Pepper Corn) 2 – 4
- Add the chopped Mushrooms 100 grams – finely chopped
- Sauté for a 5-6 minutes and reduce the heat
- Add Corn flour
- Cook on low heat for 1 minute
- Add Milk, mix thoroughly to dissolve the Corn flour
- Ensure that there are no corn flour lumps
- Remove from Heat
- Add Amul Cheese Spread and mix well.
- Add the boiled Pasta into the prepared Sauce
- Sprinkle some Oregano Flakes, as per taste and mix well.
- Add Salt and White Pepper as per taste – Butter and Cheese are Salty, so don't add extra Salt
- Transfer in serving Dish
- Sprinkle grated Cheese and Oregano flakes and serve Hot.

