

# Simple Creamy Balsamic Mushroom Spaghetti



By [Ashley Alexander](#)

If you love a flavourful yet simple mushroom pasta dish, this one's for you: a subtly creamy balsamic mushroom spaghetti. This recipe achieves the perfect balance of creaminess and luxury, complemented by a subtle sweetness and a zesty kick from the addition of balsamic vinegar.

**SERVES** 4 | **PREP TIME** 15 minutes | **COOK TIME** 15 minutes | **TOTAL TIME** 30 minutes

## INGREDIENTS

- 1 tablespoon fresh thyme leaves
- 500g Portobello and Swiss Brown mushrooms, thinly sliced
- 2 tablespoons extra virgin olive oil
- 5 cloves fresh garlic, finely sliced
- 3 tablespoons balsamic vinegar
- 1/3 cup pure cream
- 400g dried spaghetti
- 1/2 cup fresh finely grated Parmigiano Reggiano or Grana Padano
- 1/4 cup fresh finely chopped parsley
- Sea salt
- Freshly cracked black pepper

## METHOD

1. Place a large fry pan over high heat, add the fresh thyme leaves, mushrooms, olive oil, and a generous pinch of salt.
2. Sauté the mushrooms for about 4 minutes. They may appear wet initially. Add the garlic, freshly cracked black pepper, and continue sautéing until the mushrooms start to brown slightly, and most of the moisture evaporates.
3. While the mushrooms are cooking, start boiling water for the spaghetti. Cook the spaghetti 1 minute less than the packet instructions.
4. Lower the heat to medium-low for the mushrooms, add the balsamic vinegar, and stir to combine. Then, add the cream and stir well.
5. Once the spaghetti is done, use tongs to transfer it directly into the pan with the mushrooms. This brings pasta water, helping to emulsify the sauce.
6. While the pan is still on the heat, toss the spaghetti and sauce together for 1-2 minutes until fully coated and emulsified. Add small amounts of pasta water as needed to create a glossy, smooth sauce.
7. Remove from the heat, and add the Parmigiano Reggiano and parsley. Taste for salt and adjust as needed.
8. Serve immediately and enjoy!

## NOTES

Feel free to use any of your favourite mushroom varieties for this recipe, whether it's a mix of different kinds or just one type.

The key to enhancing the mushrooms' flavour lies in cooking them over high heat for an extended period. This ensures they develop a rich, golden-brown colour and added texture. Take your time with this process; it's worth the wait.

For an extra touch of silkiness and richness in the spaghetti, consider adding a 20g knob of butter to the dish. Toss the butter through the spaghetti just before incorporating the Parmigiano Reggiano and parsley. While not necessary, it's a luxurious addition.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/simple-creamy-balsamic-mushroom-spaghetti>*

Let me know if you make the recipe! x **@gatherandfeast**