

# Creamy Pasta with Sausage and Mushrooms

★★★★★  
4.14 from 90 votes

## Prep Time

15 mins

## Cook Time

25 mins

## Total Time

40 mins

Satisfy your pasta cravings with creamy pasta with sausage and mushrooms. You'll love this recipe for a saucy, easy, one-dish weeknight meal!

Course: Dinner, Main Dish

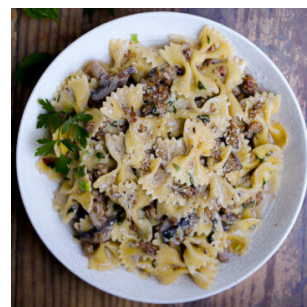
Cuisine: Italian

Keyword: sausage pasta

Servings: 6 servings

Calories: 766 kcal

Author: Cathy Roma | What Should I Make For...



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## Ingredients

- 1 lb farfalle pasta
- 2 Tbsp olive oil
- 1 lb sweet sausage, removed from casing and crumbled or chopped
- 2 cloves garlic, minced
- 8 oz button or wild mushrooms, sliced or coarsely chopped
- 1 cup dry white wine
- 3/4 cup heavy cream
- 1/2 tsp red pepper flakes
- 1 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/4 cup fresh parsley, finely chopped
- 1/2 cup parmesan cheese, grated
- minced parsley and grated parmesan for serving

## Instructions

- Cook pasta according to package instructions for al dente. Reserve 1 cup of the pasta water when draining.
- While the pasta is cooking, heat a large saute pan over med/high heat and add olive oil.
- Add sausage and cook until browned and cooked through, 10 - 12 minutes.
- Add garlic and cook 1 minute, then add the mushrooms, stirring well. Continue to cook about 5 minutes, stirring frequently so the garlic doesn't burn.
- Add the white wine and cook until reduced by half, about 5 minutes.
- Add cream and about 1/2 cup of the reserved pasta water (you can add more if needed as it cooks). Stir in the red pepper flakes, salt, pepper, parsley, and parmesan. Cook until the sauce has thickened, adding more pasta water if needed.
- Add the cooked pasta and toss well.
- Top with a sprinkle of parsley and parmesan to serve.

## Recipe Notes

- **DO NOT** pour that pasta water down the drain after the farfalle is cooked! The reserved pasta water has starch, salt, and is key in building a velvety, smooth sauce.
- Any mushroom variety will work in this dish, but a mix of wild mushrooms (cremini, shiitake, oyster) adds an even deeper earthy flavor and a nice chewy texture.
- Season with salt as you cook to help build the flavor. Think taste, season, taste, repeat!

# Nutrition Facts

Creamy Pasta with Sausage and  
Mushrooms

**Amount Per Serving**

**Calories** 766                      Calories from Fat 387

**% Daily Value\***

<b>Fat</b> 43g	<b>66%</b>
Saturated Fat 17g	<b>106%</b>
<b>Cholesterol</b> 105mg	<b>35%</b>
<b>Sodium</b> 1285mg	<b>56%</b>
<b>Potassium</b> 555mg	<b>16%</b>
<b>Carbohydrates</b> 61g	<b>20%</b>
Fiber 2g	<b>8%</b>
Sugar 3g	<b>3%</b>
<b>Protein</b> 25g	<b>50%</b>
<b>Vitamin A</b> 770IU	<b>15%</b>
<b>Vitamin C</b> 6.1mg	<b>7%</b>
<b>Calcium</b> 150mg	<b>15%</b>
<b>Iron</b> 2.4mg	<b>13%</b>

\* Percent Daily Values are based on a 2000 calorie diet.