

A Sutherland Belle

Spicy Roasted Garlic Confit & Mushroom Pasta

INGREDIENTS

- 1 pound (whole box) Farfalle pasta, cooked and 1/2 cup of pasta water reserved
- 1 bag (6 oz) [Spice World Fresh & Peeled Garlic](#)
- Olive oil, enough to cover the garlic cloves
- 1 stick unsalted butter, softened at room temperature
- 1-2 tsp crushed red pepper flakes, depending on the spice level
- 1/4 cup fresh parsley, chopped
- 1/2 cup parmesan cheese, freshly grated and more for topping
- 10 oz shitake mushrooms
- 1/2 cup heavy whipping cream
- Additional optional toppings: fresh parsley, shaved parmesan, and red pepper flakes

INSTRUCTIONS

1. Make the garlic confit: Preheat oven to 350 degrees. Place garlic and oil in a saucepan in a shallow dish. Cook for about 30-60 minutes, until the garlic is soft, buttery, and creamy.
2. Bring a large pot of salted water to a boil and cook the farfalle according to package instructions. Reserve 1/2 cup pasta water.
3. Drain oil from confit and save. Mix the roasted garlic cloves into the stick of butter. (The garlic cloves should be completely cooled. Warm cloves will melt the butter and ruin the sauce.) You can do this with a fork, or you can blend it in a food processor for an extra smooth texture. Add red pepper flakes, parsley, and parmesan, and continue to mix until a thick paste is formed.
4. In a large saucepan, add 2 tablespoons of the reserved confit oil. Add mushrooms and cook for 10-15 minutes over low heat until soft and tender.
5. Crank the stove heat to medium and immediately add in 3-4 tbsp of the roasted garlic butter, parmesan, and heavy cream. Stir in the drained pasta until everything is melted and coated.
*Save any leftover garlic butter, store it in the fridge, and use it any other way you'd like for up to a week!
6. Once the pasta is coated and looking silky and creamy, it's ready for the parmesan cheese topping to finish it off!