

Creamy Penne Arrabbiata with Mushrooms

ingredients list

- Olive oil
- 2 tbsp minced garlic
- 1/2 cup chopped mushrooms
- 1 tsp basil
- 2 cups undercooked penne
- 1 cup tomato sauce
- 3/4 cup cooking cream
- Salt & pepper to taste
- 1/2 tsp chilli flakes (optional)

Garnishing

- 2 tbsp parmesan cheese
- 1 tsp basil



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recipe

- 1 Heat pan on medium heat, and put in the oil on the heated pan.
- 2 Sauté the minced garlic, chopped mushrooms and basil until they have some colour and fragrance.
- 3 *(Optional: Add some chilli flakes for a kick of spice!)*
- 4 Add in the tomato sauce.
- 5 Add in the cooking cream.
- 6 Heat up the undercooked penne in a pot of boiling water for 10 seconds.
- 7 Transfer the penne to the pan of sauce. Ensure the pasta is cooked through in the sauce.
- 8 Add salt and pepper to taste.
- 9 Add a dash of olive oil. *(It enhances the flavours)*
- 10 Garnish with parmesan cheese and basil - *and we're done!*