

## Spinach Mushroom Cream Sauce with Spaghetti

<http://pajamachef.wordpress.com/2010/11/22/spinach-mushroom-cream-sauce-with-spaghetti>

### Ingredients:

- 8 ounces mushrooms, chopped
- olive oil
- salt
- pepper
- ~1 cup heavy cream or half and half
- ~2 tablespoons Parmesan
- ~1 teaspoon oregano
- ~2 teaspoons garlic
- 1/3 cup roasted peppers, roughly chopped [I used roasted Piquillo peppers from Trader Joe's--they are sweet, but if you wanted to use hot peppers that would work too!]
- 9 ounces frozen spinach, cooked [don't drain]
- 1/2 pound spaghetti noodles

### Directions:

Prepare spaghetti according to package directions. Meanwhile, heat up a little olive oil in a skillet and then sautee the mushrooms over medium-high heat until soft, about 3 minutes. Season with salt and pepper to taste [for me, this is a teeny bit of salt with a lot of freshly ground pepper]. Stir in the cream, then add the Parmesan, oregano, and garlic. [I just eyeballed all the amounts.] Add the peppers and spinach, toss, and then simmer for about 5 minutes. When the spaghetti is cooked, return to pan and add sauce. Serve and enjoy!

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