

One Pot Creamy Pesto Pasta – Alison Mountford



By Alison Mountford, contributing chef

- 2 cups cremini mushrooms, thinly sliced
- 3 cloves garlic (optional)
- ⅓ cup pesto, reserve a scoop for garnish
- 8 oz mascarpone cheese
- 2 Tbsp olive oil
- 2 tsp salt
- ½ tsp black pepper
- 4 ½ cup water
- 12 oz linguine

ONE POT PASTA

1. This method is different than normal pasta, you're doing to toss everything in one pot and boil it until it's done. The water actually creates the sauce. Because of that, you need a low sided pot.
2. Combine everything except pasta in a 3.5 quart pot. Stir to mostly combine. Add the pasta and turn to medium high heat.
3. Bring to a boil, then cook for about 9-10 minutes, uncovered.
4. Stir every minute or so it doesn't stick - it will stick to the bottom if you don't.
5. Cook until pasta is al dente - soft with a little bite.
6. Let sit for 2-3 minutes and stir once more. The sauce will thicken up nicely.