

Creamy French Onion Pasta

Ingredients

- 400g pasta
- 60g melted salted butter
 - 1 tbsp parsley
- 3 crushed garlic cloves
 - 2 tbsp oil
- 1 finely chopped onion
- 300g thickly sliced mushrooms
 - 250ml beef stock
 - 100ml double cream
- 200g tub sour cream and onion dip
 - 40g grated Italian cheese

Methods

- 1.** Cook the pasta in a large saucepan of salted boiling water for 2 minutes less than the packet directions.
- 2.** Ladle 250ml of pasta water into a jug and set aside.
- 3.** Drain the pasta.
- 4.** In a small bowl, combine melted butter, parsley, and 1 crushed garlic clove.
- 5.** Set aside.
- 6.** Heat oil in a large frying pan over medium heat. Add the chopped onion, mushrooms, and remaining crushed garlic. Cook, stirring, for 5 minutes or until tender.
- 7.** Add the beef stock, cream, and pasta to the pan. Bring to a boil, then reduce heat to medium-low.
- 8.** Simmer for 3 minutes or until the sauce thickens, and pasta is cooked, adding some reserved pasta water if it becomes too thick.
- 9.** Remove from heat.
- 10.** Toast bread, and while warm, lightly brush one side of each slice with the butter mixture.
- 11.** Stir the sour cream and onion dip along with the grated Italian cheese through the pasta.
- 12.** Season to taste.
- 13.** Divide among serving bowls and serve with garlic bread.