

# Gorgonzola Pasta with Mushrooms

## Ingredients:

- 1 T. oil
- 2 c. mushrooms, sliced
- 2 t. garlic, minced
- 1/2 cup chicken broth
- salt and pepper, to taste
- 1 lb. pasta, (*use your favorite kind*)
- 1/4 to 1/3 cup gorgonzola cheese, crumbled (*or use blue cheese crumbles*)
- 1/2 c. milk
- 2 t. butter, melted
- 1/3 c. water
- 1 t. cornstarch
- 1/3 cup parsley, chopped

## Directions:

Cook the pasta according to the directions.

Heat the olive oil in a large skillet over medium-high heat.

Add mushrooms, garlic, broth, salt, and pepper. *Cook until most of the liquid has evaporated (5 to 7 minutes).*

Stir in cheese, milk, and butter.

Combine the cornstarch and water. Add to the pan.

Simmer until slightly thickened.

Add the cooked pasta and toss to combine.

Sprinkle with chopped parsley and serve.