

Creamy Mushroom Bucatini



Total:

30 mins

Makes:

6 servings

Utensil:

6 Qt. Grand Gourmet with Cover (Limited Edition)
Saladmaster Food Processor

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Recipe:

Contributed By:

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Recipe Description:

Toss all of your ingredients in the Grand Gourmet, set to medium and in 30 mins you'll have a delicious meal for everyone to enjoy! Bucatini pasta is a spaghetti-like pasta except that it has a hole running through it. The name comes from Italian: buco, meaning "hole", while bucato or its Neapolitan variant perciato means "pierced".

1 lb
bucatini pasta
(500
g)
10 ½ oz
mushroom soup, low sodium
(298
g)
32 oz
chicken broth, low sodium
(907
g)
½ cup
heavy cream
1 tsp
Italian seasoning
1 tsp
black pepper
1 tbsp
basil, fresh
1 medium
onion, strung, use Cone #2
10 baby portobella mushrooms, sliced, use Cone #4
1 tbsp
garlic, shredded, use Cone #1

Directions:

- 1. Add all ingredients into skillet, set temperature to medium and cover.
- 2. When Vapo-Valve™ begins to click steadily, turn heat down to low and cook for for 30 mins until pasta is al dente.
- 3. Sprinkle with Parmesan cheese and cover for 2-3 minutes to allow cheese to melt.
- 4. Serve warm with side salad and garlic bread.

Nutritional Information per	
▼ Serving	
Calories:	462
Total Fat:	14g
Saturated Fat:	6g
Cholesterol:	38mg
Sodium:	622mg
Total	49g
Carbs:	
Dietary Fiber:	4g
Sugar:	0g
Protein:	15g