

CopyCat The Old Spaghetti Factory Garlic Mizithra

Ingredients

1/2 cup unsalted butter
8 ounces mushrooms sliced
1 tablespoon olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon Italian seasoning
4 teaspoons garlic paste
2 tablespoons fresh lemon juice
6 ounces bacon cooked and crumbled
1/2 cup shredded Mizithra cheese
8 ounces uncooked spaghetti cooked according to package directions (drain and keep warm)

Directions

To make brown butter, add butter to a small skillet.

Cook butter over low heat, stirring constantly, until it becomes a brown nutty color; remove from heat and pour out of skillet into a bowl to stop browning (you don't want it to burn).

Wipe out the skillet and cook the mushrooms in the olive oil with salt, pepper, Italian seasoning and garlic paste until they soften.

Add the mushroom mixture to the bowl of cooked spaghetti along with the lemon juice, bacon, browned butter and Mizithra cheese. Toss to mix.