



Portobello Mushroom Ragù over Pappardelle Pasta

Recipe By SWEET MEMORIES

SERVES: 4

INGREDIENTS:

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| <input type="checkbox"/> 3 | tblsp. extra virgin olive oil | <input type="checkbox"/> ½ | tsp. red chili flakes |
| <input type="checkbox"/> 2 | shallots, <i>thinly sliced</i> | <input type="checkbox"/> 2 | tblsp. tomato paste |
| <input type="checkbox"/> 3 | portobello mushroom caps, <i>sliced</i> | <input type="checkbox"/> 1 | tsp. balsamic vinegar |
| <input type="checkbox"/> 16 | oz. pappardelle pasta | <input type="checkbox"/> 2 | tblsp. unsalted butter |
| <input type="checkbox"/> 2 | garlic cloves, <i>grated</i> | <input type="checkbox"/> 1 | chunk Parmigiano Reggiano or
parmesan cheese |
| <input type="checkbox"/> 2 | tsp. fresh rosemary leaves, <i>finely
chopped</i> | <input type="checkbox"/> 2 | tblsp. kosher salt + pinch |

DIRECTIONS:

- ☐ 1. Put the oil, shallots, and a pinch of salt in a large skillet and place over medium heat. Cook, stirring frequently, until the shallots are softened, but not browned.
- ☐ 2. Add the mushrooms to the pan. Cook the mushrooms for a few minutes until they take on some color. Continue cooking until the mushrooms become tender and their liquid evaporates.
- ☐ 3. Meanwhile, bring a large pot of water to a boil and add 2 tblsp. kosher salt. Cook the pasta until al dente. Drain, reserving ½ cup of the pasta water.
- ☐ 4. Add the garlic, rosemary, chili flakes, tomato paste, vinegar, and butter to the mushrooms. Add ½ cup of the pasta water and stir over medium heat until the mixture becomes saucy. Add the pasta to the pan and toss gently with tongs to coat adding more water if it seems too dry. Taste for seasoning.
- ☐ 5. Shave curls of Parmigiano cheese over the pasta with a vegetable peeler and serve.

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