

YIELD: 2-4 SERVINGS

PAPPARDELLE PASTA WITH ROSEMARY PORTOBELLO MUSHROOM SAUCE

Enjoy this hearty, autumnal pappardelle pasta with fresh rosemary and portobello mushrooms in warm bowls, with a glass of red wine on the side :)



PREP TIME 15 minutes **COOK TIME** 15 minutes **TOTAL TIME** 30 minutes

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 2 shallots, halved lengthwise and thinly sliced
- Kosher salt
- 3 portobello mushroom caps (10 -12 ounces), sliced into 1-inch pieces
- 8 ounces [pappardelle pasta](#), fresh or dried
- 1 garlic clove, finely sliced
- 2 teaspoons finely chopped fresh rosemary leaves
- 1/2 teaspoon red chili flakes
- 2 tablespoons tomato paste
- 1 teaspoon balsamic vinegar
- 2 tablespoons unsalted butter
- A hunk of Parmigiano Reggiano or parmesan cheese

INSTRUCTIONS

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, then stir and add 1/2 teaspoon salt. 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 tablespoons kosher salt. Cook the pasta until al dente. Scoop out and reserve 1/2 cup of the pasta water, then drain the pasta.
4. Add the garlic, rosemary, chili, tomato paste, vinegar and butter to the mushrooms. Add 1/3 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 with the sauce, 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.

Nutrition Information: YIELD: 4 SERVING SIZE: 1

AMOUNT PER SERVING: CALORIES: 187 TOTAL FAT: 17g SATURATED FAT: 5g TRANS FAT: 0g
UNSATURATED FAT: 11g CHOLESTEROL: 17mg SODIUM: 204mg CARBOHYDRATES: 8g FIBER: 2g SUGAR: 4g
PROTEIN: 3g

Nutrition information is automatically calculated by Nutritionix. I am not a nutritionist and cannot guarantee accuracy. If your health depends on nutrition information, please calculate with your favorite calculator.



DID YOU MAKE THIS RECIPE?

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CUISINE: italian / **CATEGORY:** Pasta