Mushroom Ragout Pappardelle

We've replaced the meat with these meaty portobello mushrooms, for a fast and easy vegetarian recipe. Topped with parmesan to give an extra layer of yum!

Ingredients

2 tbsp olive oil

1 cup sliced swiss brown mushrooms

4 Portobello mushrooms, sliced

1/2 cup oyster or enoki mushrooms

4 garlic cloves, crushed

2 tsp fresh rosemary leaves

1/4 cup dry white wine

1 cup reduced salt vegetable stock

1/4 cup fresh parsley, chopped

1/4 cup grated parmesan

250 g pappardelle or pasta of choice

Method:

1. Heat olive oil in a pan over a high heat.
2. Add mushrooms and garlic. Cook, stirring occasionally, until golden (2-4 minutes).
3. Add wine, cook for 1-2 minutes, then add stock and cook until liquid has reduced by half (5-10 minutes).
4. Stir through parsley and rosemary and season with salt and pepper and keep warm.
5. Meanwhile, cook pasta in a large saucepan of boiling salted water until al dente.
6. Drain pasta and divide among bowls. Spoon over ragù and top with parmesan and fresh parsley. Serve immediately.