

EASY ONE-POT TRIPLE MUSHROOM PASTA

INGREDIENTS

12 ounces shiitake mushrooms, stemmed
12 ounces crimini mushrooms, trimmed
4 ounces porcini mushrooms, trimmed (optional, see note)
4 tablespoons unsalted butter
Salt and pepper
2 shallots, minced
2 tablespoons fresh thyme, finely chopped
4 garlic cloves, minced
1/4 ounce dried porcini mushrooms, rinsed and chopped fine
1/2 cup dry white wine
4 cups water plus 1/4 cup hot water
12 ounces (3 3/4 cups) campanelle, penne, or fusilli
2 ounces Pecorino Romano cheese, grated (1 cup), plus extra for serving
1 tablespoon lemon juice
2 tablespoons minced fresh chives

DIRECTIONS

Coarsely chop half of shiitake mushrooms, and crimini mushrooms; then quarter remaining shiitake mushrooms, crimini mushrooms and porcini mushrooms (if using);. Melt 2 tablespoons butter in Dutch oven over medium-high heat. Add all mushrooms (both chopped and quartered) and 3/4 teaspoon salt. Cover and cook until mushrooms release their liquid, about 5 minutes. Uncover and continue to cook, stirring occasionally, until all liquid has evaporated and mushrooms begin to brown, about 10 minutes.

Add shallots, thyme, garlic, and porcini mushrooms and cook until fragrant, about 1 minute. Add wine and cook until evaporated, about 2 minutes. Stir in 4 cups water, pasta, and 1 1/4 teaspoons salt and bring to boil. Reduce heat to medium, cover, and cook, stirring occasionally, until pasta is tender, 12 to 15 minutes.

Off heat, stir in Pecorino, 1/4 cup hot water, lemon juice, remaining 2 tablespoons butter, and 1/2 teaspoon pepper. Stir vigorously for 1 minute, until sauce is thickened. Season with salt and pepper to taste. Transfer to serving dish and sprinkle with chives. Serve, passing extra pecorino separately.

Note: In this recipe, you will also be using dried porcini, so fresh or canned are optional. They can be hard to find and are expensive, so feel free to omit as the dried porcini will still give a great flavor.