

Secret-Ingredient Mushroom Pasta

All the secrets to making the most delicious mushroom pasta are out! This mushroom pasta is creamless – made from shallots, garlic, butter, parmesan cheese and marsala wine – creating a silky, insanely delicious sauce.

Ingredients:

1 pound tagliatelle pasta (preferred) or pappardelle (wider) or fettuccine (skinnier)
8 ounces baby bella (cremini) mushrooms sliced
5 ounces shiitake mushrooms sliced
4 large shallots finely chopped
2 garlic cloves minced

½ cup grated Parmigiano-Reggiano (or parmesan cheese) plus more to garnish
½ cup sweet marsala wine
⅓ cup extra virgin olive oil
4 tablespoons butter
Salt & pepper to taste
Fresh Italian flat-leaf parsley chopped to garnish

Directions:

Add butter and olive oil to a large pan, letting butter melt over medium heat. Add shallots and garlic. Sauté for 2-3 minutes until shallots sizzle and soften.
Add marsala wine to the pan, stir, and then the mushrooms. Over medium-high heat stirring often, cook mushrooms at a gentle boil for 5-6 minutes until mushrooms reduce to about half their size and the sauce thickens a bit. Do not reduce sauce too much, or else your pasta will be dry! See video for visual instructions.
Stir in parmesan cheese so it melts into the sauce, adding creaminess. Turn heat to very low, just to keep warm. Stir in salt to taste and a generous amount of black pepper.
Boil pasta. Then drain. Immediately add pasta to sauce, tossing until combined.
Serve with a garnish of fresh, chopped parsley and more parmesan cheese.

