



Pappardelle w. Mushrooms in a Rosemary & Balsamic Sauce

**From Recipes with Jax
by Pasta Vera**

A delicious vegetarian dish that pairs fresh Pappardelle with a range of aromatic herbs & yummy Mushrooms

Prep time: 10 min

Cook time: 15 Min

Serves: 4

Dietary: Vegetarian

Drizzle of oil and small knob of butter (plus extra)
2 shallots, thinly sliced
400g portobello mushrooms, diced
400g Pasta Vera pappardelle
2 garlic cloves, crushed
2 tbsp fresh rosemary, finely chopped

Ingredients

Pinch chilli flakes
2 tbsp tomato paste
1 tsp balsamic vinegar

Salt and pepper
Parmesan for garnish

Vegetarian
Friendly!

Method

Drizzle oil in pan and drop in the butter. When bubbling, sprinkle in the onions and sauté gently until soft and fragrant.

Toss in the mushrooms, add a pinch of salt and cook until all the liquid has evaporated and the mushrooms are fat and shiny.

If using stemmed rosemary, once you've removed the leaves, drop the stems in the pasta water for extra flavour. Cook the pappardelle as directed on the packet. When ready keep ½ cup of the pasta water, drain and keep warm until ready to combine with the sauce.

Add the remaining ingredients to the mushrooms. Stir gently then pour in 1 tbsp of reserved pasta water.

If the sauce is a little stiff pour in the remaining pasta water. Gently drop in your ribbons of beautiful pappardelle. Toss gently. Taste and season with plenty of fresh black pepper and some salt.



SERVE: Grate a little parmesan onto the bottom of the bowl, before placing the pasta and sauce on top. The pappardelle sticks to the parmesan and the sauce at the same time..