

Fresh Fettuccine Pasta

with Porcini Mushroom Bolognese

Known in Italian as “ragù alla bolognese,” or just “ragù,” this hearty, tomato-based sauce has its roots in Northern Italy (it’s named for the city of Bologna). For our vegetarian take on the classic, we’re tossing fresh fettuccine with a unique bolognese featuring two kinds of mushrooms: cremini and porcini. After soaking the dried porcini mushrooms, we’re using the infused water to add a layer of rich, rustic flavor to the sauce.

Blue Apron Wine Pairings

Toccata Super Tuscan Red Blend, 2013

Giuseppe Caviola Super Tuscan Red, 2014



Ingredients

½ Pound Fresh Fettuccine Pasta
4 Ounces Cremini Mushrooms
4 Cloves Garlic
1 Carrot
1 Stalk Celery

Knick Knacks

2 Tablespoons Tomato Paste
1 Shallot
1 Tablespoon Butter
½ Ounce Dried Porcini Mushrooms
¼ Cup Grated Parmesan Cheese

Makes: 2 servings | **Calories:** about 595 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/834

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. In a bowl, combine the **dried porcini mushrooms** and **1 cup of hot water**; let stand for at least 10 minutes. Cut the cremini mushrooms into small pieces. Peel and mince the garlic. Peel and small dice the carrot. Small dice the celery. Peel and small dice the shallot.

2



Start the sauce:

In a large, high-sided pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cremini mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned; season with salt and pepper.

3



Add the vegetables:

Add the **garlic**, **carrot**, **celery** and **shallot** to the pan of mushrooms; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened. Add the **tomato paste** and cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.

4



Finish the sauce:

While the vegetables cook, reserving the **porcini water**, carefully transfer the **porcini mushrooms** to a cutting board and roughly chop. Add the chopped porcini mushrooms and reserved porcini water to the pan of vegetables; season with salt and pepper. Simmer, stirring occasionally, 4 to 6 minutes, or until the liquid is thickened and saucy.

5



Cook the pasta:

While the sauce simmers, using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook 2 to 3 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

6



Finish & plate your dish:

To the pan of sauce, add the **cooked pasta**, **butter** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring vigorously, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **cheese**. Enjoy!