



## Pappardelle with Mushrooms

Adapted from [Mache Magazine](#)

BAH Note: I am terrible timing my dishes so that they are all done at the same time. So while my water came to a boil, I started on the sauce. When I got to the point where the chicken broth had reduced by half, I turned off the heat and let it sit until the pasta had gone into the water. I then finished off the sauce and kept it on a low flame until it was time to introduce it to the pasta.

- 8 ounces pappardelle pasta
- 1 pound mushrooms, thickly sliced
- 1 teaspoon italian seasoning
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1/2 teaspoon kosher salt
- 1 cup chicken broth
- 1/4 cup heavy cream
- zest of 1 lemon
- 1/4 cup grated parmesan (optional)

Bring a large pot of well salted water to a boil and cook the pasta according to the package's direction.

While the water heats and the pasta cooks, combine the olive oil and butter in a large frying pan over medium heat. Once the butter has melted, add the sliced mushrooms, italian seasoning, and salt to the pan and cook until they have released their liquid and begin to brown, stirring often. Add the chicken broth to the pan and cook until the liquid has reduced by about half.

Slowly stir a few tablespoons of the reduced pan sauce into the heavy cream to temper it. Then add the tempered cream to the frying pan and whisk to combine. Stir in the lemon zest and taste for seasoning. Add additional kosher salt and black pepper to taste.

Once the pasta has cooked, drain the noodles and add them to the pan with the sauce. Stir to allow the pasta and sauce to combine and then stir in the grated parmesan if using.