



VEGAN WILD MUSHROOM RAGU WITH BALSAMIC AND THYME

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As seen on Fox 13 News

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

Ingredients

- 1/2 Cup Olive Oil
- 16 oz chopped cremini mushrooms
- 1 oz of dried porcini
- 2 cups veggie stock
- 1 large yellow onion, chopped
- 6 cloves garlic, minced or grated
- 8-10 fresh sprigs of thyme
- 4 tbs balsamic vinegar
- 2 tbs lemon juice
- 1/2 cup water, combined
- 1 tbs miso dissolved in 1/4 cup water
- 2 tbs butter
- 12 oz pasta of choice, like mafalde

Optional: black truffle oil, grated parmesan, pepper, or chopped fresh herbs

Directions

1. Heat a large, heavy-bottomed pot with about half the olive oil, adding the chopped fresh mushrooms when the oil is heated. Do not overcrowd. Work in batches if necessary. Coat the mushrooms until golden brown. Add salt and pepper, then set aside in a dish.
2. Meanwhile, combine vegetable broth and dried porcini in a separate saucepan and simmer together for 10 minutes to reconstitute the mushrooms. Once softened, use a slotted spoon to pull out the porcini and set aside the infused stock for later use. Chop the porcini mushrooms and set them aside.
3. Heat the remaining olive oil in the heavy-bottomed pot and add your chopped onion. After they've softened and browned, add salt and the chopped porcini mushrooms. Cook until their moisture is almost gone. Add garlic and the leaves from the thyme sprigs. Cook for one or two minutes, stirring.
4. When the garlic is fragrant, add your lemon and water to deglaze, scraping up the browned bits from the bottom of the pot. Cook for 3-4 minutes until the liquid is mostly absorbed.
5. Meanwhile, fill a large pot with water, add salt, and bring to a boil. Add pasta and cook until al dente (see your pasta for times). Reserve a half cup of pasta water.
6. Add the porcini stock, miso, and water to the porcini mixture. Simmer for 5-7 minutes, until thickened. Stir in the butter and browned mushrooms.
7. Add the cooked pasta to the pot of ragu, tossing to coat. Add drizzles of reserved pasta water if the sauce is too thick. Let noodles cook with the sauce over medium heat for 1-2 minutes.
8. Portion out the ragu pasta and top with grated parmesan, chopped fresh herbs, cracked pepper or a drizzle of black truffle oil.