



## **Penne with Mushroom Ragu**

*The Washington Post*

BAH Note: I think that this dish needs a little more flavor, maybe in the form of thyme or oregano. And the next time I make this, I might substitute a nice briny Feta for the Parmesan and let it melt in the sauce a bit before adding the pasta.

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 small onion, thinly sliced
- 1 pound assorted mushrooms, thinly sliced
- 1/4 teaspoon salt
- 8 ounces penne, uncooked
- 3/4 cup dry white wine
- 1/4 cup chopped fresh parsley

Bring a large pot of water to boil, cook and drain the pasta.

Meanwhile, heat the butter and oil in a large skillet over medium high heat. Add the onions and stirring occasionally, cook until soft, approximately 5 minutes. Add the mushrooms and salt to the pan and cook until the mushrooms release their moisture and begin to brown, approximately 10 minutes.

Lower the heat under the skillet to medium and add the wine. Stir to combine. Cook until the liquid has reduced by half, approximately 3 minutes. Remove from the heat and add the parsley. Taste for seasoning and add additional salt as desired.

Add the drained pasta to the skillet and stir to combine. Serve topped with grated Parmesan.

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