



ERIK OBERHOLTZER'S MUSHROOM BOLOGNESE

SERVING SIZE: 4 | COOKING TIME: 45 MINUTES | CONTAINS MILK, WHEAT

INGREDIENTS.....

- 1 pound (lb) mushroom, cut into large pieces
- 1 carrot, cut into small pieces
- ½ onion, cut into small pieces
- ¼ fennel, cut into small pieces
- 3 cloves garlic, sliced thin
- 1 teaspoon (tsp) crushed red pepper flakes
- 6 Tablespoons (Tbsp) olive oil
- 1 teaspoon (tsp) sea salt
- 1 can San Marzano tomatoes, whole
- 2 sprigs of fresh oregano
- ½ bunch parsley, chopped into small pieces
- 1 pint (16 oz. or 2 cups) grated parmesan reggiano cheese
- 1 pound (lb) rigatoni pasta

WHAT ELSE YOU'LL NEED

- Cutting board and knife
- Peeler
- Large skillet or saucepan
- Large pot
- Strainer

DIRECTIONS.....

Sauce

1. Heat olive oil in a large saucepan over medium heat. Add mushrooms and cook until tender. Remove mushrooms from pan and set aside.
2. Add carrot, onion, fennel, garlic, salt and red pepper flakes to large saucepan. Cook until tender – about 5 minutes.
3. Add cooked mushrooms back to large saucepan. Add can of tomatoes. Simmer over low heat – about 30 minutes.

Pasta

4. Bring a large pot of water to a boil, add salt. Add pasta to boiling water.
5. Cook pasta in boiling water until almost done – about 8-12 minutes. Strain water from pasta and place pasta back into the pot.

Combine and Serve

6. Add herbs to sauce.
7. Add sauce to the pasta in pot and stir.
8. Add half of parmesan to pot and stir a bit more.
9. Plate each serving and top off with remaining parmesan



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