

# Mushroom ragu for the duration

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Servings: 4

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## Ingredients

- 1 pound spinach noodles
- 16 oz mushrooms, sliced
- 3 to 4 oz dried mushrooms
- 1 onion, diced
- 2 to 3 cloves garlic, minced
- salt and pepper to taste
- 1/2 tsp dried thyme
- 1/2 tsp dried oregano
- Parmigiano Reggiano, grated, to taste
- 2-3 tb butter

## Steps

1. Cover dried mushrooms in hot liquid (2/3 water and 1/3 fruity red wine) and let soak for 20 to 30 minutes, until tender. Drain, leaving the bit of liquid that has the mushroom sand. Save the rest and set aside.
2. Cook noodles according to package directions, drain and set aside. Save about a cup of the pasta water.
3. Saute the onions and mushrooms in olive oil until tender. Add garlic, saute for 30 seconds, and deglaze the pan with the reserved mushroom liquid.
4. Add the butter, herbs, salt and pepper, and mix well. The sauce should be not quite thick and a little shiny.
5. Add the cooked noodles and mix well. If the sauce is too dry, add some of the reserved pasta water. Toss pasta with cheese.