

Beef and Mushroom Ragu with Pappardelle

Ingredients

1/2 lb Pappardelle
2 T Olive Oil
10 oz Button Mushrooms (quartered)
1/2 Onion (chopped)
1/2 lb Ground Beef
2 T Tomato Paste
1/4 c White Wine
14 1/2 oz Diced Tomatoes
1/3 c Parmesan Cheese
1/2 t Salt
1/2 t Ground Black Pepper

Instructions

1. Cook the pasta according to the package directions; drain and return it to the pot.
2. Meanwhile, heat the oil in a large skillet over medium-high heat. Add the mushrooms, onion, garlic, salt, pepper and cook, stirring frequently, until the onion is soft, 5 to 7 minutes.
3. Add the beef to the skillet and cook, breaking it up with a spoon, until browned, 3 to 5 minutes.
4. Add the tomato paste and cook, stirring, until slightly darkened, about 1 minute. Add the wine and cook, stirring, until nearly evaporated, about 1 minute. Add the tomatoes (and their juices) and simmer until the liquid is slightly thickened, 4 to 5 minutes.

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5. Add the sauce to the pasta and toss to combine.
Serve sprinkled with the Parmesan.