

**portobello mushroom ragu for pasta**

2 med. portobellos chopped

3 tbl. oil

1 onion chopped

salt and pepper

1/2 cup red wine - they sell cooking wine - in aisle w/ vinegar

1 1/2 cups canned tomatoes

heat oil sauté onions 5 minutes add shrooms cook until tender add salt and pepper. add wine and simmer about 3 minutes. add tomatoes simmer tip thick about 10-15 minutes

serve over pasta sprinkle with parmesan