

# Mushroom Carbonara

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2025-10-07

## Blurb

Mushrooms take the place of the traditional cured pork in this vegetarian carbonara recipe-but fear not, the dish does not lack depth of flavor! A deep browning on the mushrooms, coupled with garlic and shallots, brings the humble button mushroom to a higher place.

## Ingredients

- Kosher salt
- 1.5 lb. crimini or button mushrooms
- 6 garlic cloves
- 2 medium shallots
- 1 cup parsley leaves with tender stems (about 1/2 bunch)
- 5 large egg yolks
- 1 large egg
- 4 oz. store-bought pre-grated Parmesan, plus more for serving
- 1.5 tsp. freshly ground black pepper, plus more
- 1/4 cup extra-virgin olive oil
- 1 lb. orecchiette

## Instructions

1. Fill a large pot with water and season well with a few big pinches of salt. Bring to a boil.
2. Meanwhile, do some veg prep! Tear off and discard stems of 1.5 lb. crimini or button mushrooms, then tear them into quarters (or in halves if small). Transfer to a medium bowl. Lightly smash and peel 6 garlic cloves, then thinly slice. Peel and finely chop 2 medium shallots. (A small red onion will work fine in a pinch.) Coarsely chop 1 cup parsley leaves with tender stems.

3. Whisk 5 large egg yolks, 1 large whole egg, 4 oz. store-bought pre-grated Parmesan (about 1.25 cups), and 1.5 tsp. freshly ground black pepper in another medium bowl; set aside.
4. Heat a large Dutch oven over medium-high for a good 3 minutes. You want to get the pan very hot since adding the mushrooms is going to lower the temperature of the surface of the pan. Toss mushrooms and 1/4 cup extra-virgin olive oil once in pan to coat in oil. Cook, tossing once every 4-5 minutes (but mostly undisturbed), until mushrooms are mostly golden brown, 13-16 minutes. This will take some time and they will let out a lot of moisture before they start to brown, so stick with it!
5. Once mushrooms have been cooking for about 10 minutes, drop 1 lb. orecchiette into boiling salted water and set a timer 2 minutes shy of al dente according to package directions.
6. Back to those mushrooms! Once you've finished the browning process, reduce heat to medium-low and add garlic, shallots, and 1.5 tsp. salt. Cook, stirring often, until aromatics are softened but not browned, 30-60 seconds.
7. When pasta is 2 minutes shy of al dente, scoop out 2 cups pasta cooking liquid, then drain pasta.
8. Add pasta along with 1 cup pasta cooking liquid to mushroom mixture. Cook over medium-low heat, stirring often to finish cooking the pasta and absorb liquid, about 2 minutes (this is why you're cooking the pasta 2 minutes shy of al dente; it allows for the flavors to meld as the pasta finishes cooking in the sauce). Remove from heat and let cool 1 minute. (Don't skip this step-if the pasta is too hot when you add the egg mixture, it will turn into scrambled eggs instead of a luxurious sauce.)
9. Add 1/2 cup pasta cooking liquid to reserved egg mixture and whisk to combine and loosen eggs. Gradually add egg mixture to pot, stirring vigorously with a wooden spoon and adding more pasta cooking liquid as needed to loosen things up, until a very creamy, luscious sauce coats all noodles.
10. Add parsley and stir again to combine. Taste and adjust seasoning for salt.
11. Divide pasta among bowls. Top with Parmesan and a few cranks of pepper.

## End-blurb

## Metadata (YAML)

```
title: Mushroom Carbonara
date: 2025-10-07T10:13:23
draft: false
slug: mushroom-carbonara
tags:
  - Pasta
  - Crimini Mushroom
```

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- Mushroom
- Vegetable
- Button Mushroom
- Orecchiette
- "Pasta & Noodles"
- Parmesan
- Cheese
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- Easy
- Main
- Vegetarian
- "Nut-Free"
- Sauté
- Lunch
- Dinner
- Basically
categories:
- Recipes
author: Molly Baz
servings: 4 servings
```