

Spaghetti with Mushroom and Tomato Sauce (Quick Mushroom Ragu)

From America's Test Kitchen episode: *Great Italian Pasta Sauces*.

Serves 4

Use a spoon to scrape the dark brown gills from the portobellos.

INGREDIENTS

- 1** ounce dried porcini mushrooms, rinsed well
- 1** cup low-sodium chicken broth
- 4** ounces pancetta, cut into 1/2-inch pieces
- 1/2** pound portobello mushrooms (2 large), stems and gills removed and discarded, caps cut into 1/2-inch pieces (about 1 1/2 cups) (see note)
- 3** tablespoons extra-virgin olive oil
- 4** medium garlic cloves, peeled and sliced thin
- 1** tablespoon tomato paste
- 2** teaspoons minced fresh rosemary leaves
- 1** (14.5-ounce) can whole tomatoes, roughly crushed by hand
- Table salt and ground black pepper
- 1** pound spaghetti
- Grated Pecorino Romano, for serving

INSTRUCTIONS

1. Place porcini and broth in small microwave-safe bowl; cover with plastic wrap and cut several steam vents in plastic with paring knife. Microwave on high power 1 minute, until broth is steaming. Let stand until mushrooms soften, about 10 minutes. Lift mushrooms from broth with fork and finely chop. Strain broth through fine-mesh strainer lined with large coffee filter into medium bowl. Set aside

mushrooms and broth.

2. Heat pancetta in 12-inch skillet over medium heat; cook, stirring occasionally, until rendered and crisp, 7 to 10 minutes. Add portobellos, chopped porcini, olive oil, garlic, tomato paste, and rosemary; cook, stirring occasionally, until all liquid has evaporated and tomato paste starts to brown, 5 to 7 minutes. Add reserved chicken broth, crushed tomatoes, and their juices; increase heat to high and bring to simmer. Reduce heat to medium-low and simmer until thickened, 15 to 20 minutes. Season with salt and pepper to taste.

3. While sauce simmers, bring 4 quarts water to boil in large Dutch oven. Add 1 tablespoon salt and pasta; cook until al dente. Drain pasta, reserving ½ cup cooking water, and return to pot. Add sauce to pasta and toss to combine. Adjust consistency with reserved pasta water and season with salt and pepper to taste. Serve, passing Pecorino separately.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of *Cook's Country* and *Cook's Illustrated* magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to *America's Test Kitchen* (www.americastestkitchen.com) on public television.