

## **ZITI WITH PORTOBELLO MUSHROOMS**

- 3 onions, thinly sliced & quartered
- 1 tablespoon unsalted butter, divided
- 2 tablespoons olive oil, divided
- $\frac{3}{4}$  teaspoon salt, divided, plus extra as needed
- freshly ground pepper to taste
- $\frac{1}{2}$  teaspoon sugar
- 1 pound portobello mushrooms, stems discarded, caps cut into  $\frac{1}{4}$ -inch slices
- 3 tablespoons chopped Italian parsley
- 12 ounces ziti
- 4 ounces goat cheese, crumbled
- 3 tablespoons grated Parmesan cheese, plus extra if desired

1. Heat 1 tablespoon olive oil and  $\frac{1}{2}$  tablespoon butter in 10-inch skillet over medium-high heat.
2. Add onions,  $\frac{1}{2}$  teaspoon salt, and sugar; cook, stirring frequently, until well browned (about 20 to 30 minutes); transfer to bowl and set aside.
3. In the same pan used for the onions, melt remaining  $\frac{1}{2}$  tablespoon butter in  $\frac{1}{2}$  tablespoon olive oil; add mushroom slices plus  $\frac{1}{4}$  teaspoon salt; cook over moderate heat until tender and browned (about 8 minutes).
4. Return the cooked onions to the pan and add chopped parsley.
5. Season to taste with salt and freshly ground black pepper.
6. In the meantime, bring 5 to 6 quarts of water to a boil in a large pot, adding 2 to 3 tablespoons of salt when the water is hot.
7. When the sauce is about ready, add the ziti to the boiling salted water and cook until done (about 12 minutes).
8. Reserve 1 cup of the pasta cooking water and then drain the pasta.
9. Mix the cooked pasta with  $\frac{1}{2}$  cup of the pasta cooking water,  $\frac{1}{2}$  tablespoon olive oil, crumbled goat cheese,  $1\frac{1}{2}$  tablespoons Parmesan, and the onion-mushroom mixture. Add more pasta water if needed.

Serve immediately with additional Parmesan if desired.