



Mushroom Cavatelli **with Mascarpone and Chives**

We can't think of anything more tempting than an oversized bowl of pasta, perfect for date night or any night of the week. Here, we're highlighting narrow, ripple-edged *cavatelli*, or "little hollows," which are perfect for scooping up a silky, mushroom-packed sauce boosted with the earthy flavor of dried porcini. A little mascarpone and Parmesan add salty creaminess, while chives bring a fresh touch of green.

25–35 minutes 890 calories per serving

🌿 **Ingredients**

- 12 ounces cremini mushrooms
- 1/8 ounce chives
- 2 cloves garlic
- 8 ounces cavatelli pasta
- 4 packets unsalted butter
- 1/4 cup white wine
- 1/2 teaspoon porcini mushroom powder
- 4 ounces mascarpone cheese
- 1/2 ounce grated Parmesan cheese

🔪 **You'll need**

- kosher salt
- black pepper
- 10" large pot
- 12" large high-sided pan

💡 **Recipe tips**

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Wiping mushrooms clean instead of rinsing prevents them from absorbing water. They won't brown well if they're too wet.

While it cooks, pasta releases starches into the boiling water. Using some reserved pasta water to make the porcini broth will help the sauce cling to the noodles. It's easiest to reserve this water in a liquid measuring cup, if you have one.



1. Prepare ingredients

Bring a large pot of water to a boil over high heat. Wipe **mushrooms** clean with a damp paper towel and cut into 1/4-inch slices (see recipe tip). Rinse **chives** and thinly slice. Thinly slice **garlic**.



2. Cook pasta

Season boiling water generously with **salt**. Stir in **cavatelli** and cook, stirring occasionally, until al dente, 11–12 minutes. Reserve 1/2 **cup pasta cooking water** in a small bowl, then drain and set aside (see recipe tip).



3. Sauté mushrooms

While pasta cooks, heat **butter** in a large high-sided pan over medium-high heat. When butter is foamy, add **mushrooms** and **garlic** and sauté, stirring occasionally, until mushrooms begin to brown, 10–12 minutes (this is a great time to set the table). Then, add **white wine** and cook, scraping up brown bits from bottom of pan, until liquid is reduced by half, 2–3 minutes more. Season with 1/8 **teaspoon salt** and **pepper** as desired.



4. Make porcini broth

When cavatelli is cooked and drained, add **porcini mushroom powder** to bowl with **reserved pasta water** and whisk until fully dissolved.



5. Finish sauce

Add cooked **cavatelli** to pan with mushrooms, still over medium-high heat, and stir to combine. Add **porcini broth** and stir until sauce is silky and clings to pasta, 1–2 minutes. Stir in **mascarpone** to fully coat pasta, then remove pan from heat. Season with 1/4 **teaspoon salt** and **pepper** as desired.



6. Plate mushroom cavatelli

Add **half of chives** and **half of Parmesan** to pan with pasta, still off heat, and stir to combine. Taste and add **salt** and **pepper** as desired, then divide **mushroom cavatelli** between serving bowls. Garnish with **remaining chives** and **remaining Parmesan**, and dig in!