

Italian Sausage and Mushroom Pasta

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This rustic **Italian sausage and mushroom pasta** is the kind of dish that brings the warmth of an Italian countryside kitchen right to your table. Savory sausage, earthy mushrooms, and sweet onions are simmered in a tomato-based sauce, then tossed with pasta and finished with parmesan. The addition of reserved pasta water ties everything together into a silky, flavorful sauce.

It's an easy, one-pan pasta dinner perfect for fall weeknights—or for serving family-style on a Sunday.

Things to know about this Italian Sausage and Mushroom Pasta

- **Pasta Choices:** This recipe works beautifully with short pasta shapes that hold the sauce well, like rigatoni, penne, or orecchiette. If you prefer long noodles, try tagliatelle or pappardelle for a more elegant touch.
- **Mushroom Varieties:** Cremini or button mushrooms are great, but mixing in porcini, shiitake, or chanterelles will give the sauce a deeper, earthier flavor. Dried porcini can be rehydrated and added to boost umami.
- **Tomatoes:** Crushed tomatoes give a rustic texture, but you could also use passata (tomato purée) for a smoother

sauce, or whole San Marzano tomatoes hand-crushed for a traditional Italian feel.

- **Herbs:** Fresh thyme and oregano add depth, but rosemary or sage bring more autumn warmth. For brightness, finish with fresh basil or parsley.
- **Cheese Options:** Parmesan is classic, but Pecorino Romano adds a saltier, sharper edge. For extra indulgence, a spoonful of ricotta on top before serving makes it creamy without heavy cream.
- **Spice Level:** Mild sausage keeps it family-friendly, while spicy Italian sausage adds a kick. You can also toss in a pinch of red pepper flakes to heat things up.
- **Make It Meat-Free:** Skip the sausage and bulk up with more mushrooms or add lentils for protein.
- **Veggie Add-Ins:** Spinach, kale, or roasted red peppers fold in beautifully for extra nutrition and color.
- **Meal Prep Friendly:** This pasta reheats well the next day, and the flavors deepen as the sauce sits. Just reserve a splash of pasta water when reheating to keep it sauce

If you loved this recipe, you'll also enjoy my Meatball Sunday Sauce, , or Sausage & Lentil pasta

Ingredients (4 servings | 30 minutes)

- 12 oz pasta (rigatoni, penne, or orecchiette work best)
- 1 lb Italian sausage (mild or spicy, casings removed)

- 10 oz mushrooms (cremini, button, or a mix), sliced
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1 tbsp olive oil
- $\frac{1}{2}$ cup dry white wine
- 1 cup chicken stock
- 1 14 oz. can crushed tomatoes
- $\frac{1}{2}$ cup grated parmesan cheese
- 1 tsp oregano
- Salt and black pepper, to taste
- Fresh parsley, for garnish

Instructions

1. **Cook the pasta:** Bring a large pot of salted water to a boil and cook pasta until al dente. Reserve 1 cup of pasta water, then drain.
2. **Brown the sausage:** In a large skillet, heat olive oil over medium-high heat. Add sausage, breaking it up with a spoon, and cook until browned, 5–6 minutes. Remove and set aside.
3. **Sauté the aromatics:** In the same skillet, add onion and cook until softened, about 3 minutes. Stir in garlic and mushrooms; cook until mushrooms release their juices and begin to brown, 6–7 minutes.
4. **Deglaze:** Pour in the white wine, scraping up any browned bits from the pan. Simmer until reduced by half.

5. **Make the sauce:** Stir in crushed tomatoes, reserved sausage, thyme, salt, and pepper. Simmer for 10 minutes.
6. **Finish with pasta:** Add cooked pasta to the skillet, along with 1 cup reserved pasta water. Toss everything together until the sauce coats the pasta.
7. **Serve:** Stir in parmesan cheese, garnish with parsley, and serve hot.