

Pancetta Mushroom Rigatoni

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This Pancetta Mushroom Rigatoni is a restaurant quality meal you can make in your home kitchen in less than 30 minutes.

Ever wonder why most Italian restaurant's menu are more than 50% pasta? Well the answer may be it's too imitating for the home cook, **IT'S NOT !!!** If you have the right kitchen equipment, basic set of pots, pans and a good

set of knives and you can learn to cook like a pro. You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple, think olive oil, garlic, parmesan and some herbs, add some pancetta and mushrooms and you have a guaranteed crowd pleaser!!!!

That's all it takes, adding pancetta and mushrooms to this pasta recipe, to make a meal that is cause for celebration.

Customize Pancetta Mushroom Pasta

This Pancetta Mushroom Rigatoni recipe calls for ingredients you probably already have on hand, butter, garlic, cream, mushrooms, which together create a creamy, saucy Italian flavored dinner.

If you don't have all the ingredients you can substitute the pancetta, which is uncured Italian bacon for bacon. And if you don't have mushrooms you can use broccoli.

I used rigatoni you can use any shape pasta you like or have. One more thing, I give you options in all my recipes to

use wine or stock, use whatever fits your lifestyle and taste.

This is a restaurant quality meal that can be on your table in less than 30 minutes and you can make it your own.

If you Make this recipe please leave me a comment and please don't forge to tag me on Instagram. I love hearing from you, It's my favorite part!!!!

Ingredients

- 1 lb rigatoni
- 2 tablespoons olive oil
- 1/2 lbs. crimini mushrooms
- 1 cup pancetta cut in large dice
- 1 cup parmesan cheese
- 1 small chopped onion
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 1 cup chicken stock or white wine
- 2 cups reserved pasta water
- 1 Tbs. each chopped Italian parsley, basil, and thyme

Instructions

1. Cook pasta according to package directions
2. Mean while heat butter in large saute pan
3. Add pancetta render until crispy
4. Saute onion and garlic until opaque in pancetta fat
5. Add Mushrooms saute until golden brown
6. Add tomatoes
7. Salt and pepper to taste
8. De glaze pan with chicken stock or white wine

9. Add heavy whipping cream and reserved pasta water
10. Simmer until sauce thickens about 10 minutes
11. Add parmesan cheese and herbs last 5 minute
12. Toss drained pasta in the sauce
13. Top with additional parmesan...ENJOY!!!!