

Vegetarian Mushroom Bolognese Bucatini

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If your craving Italian and want vegetarian too make this delicious vegetarian mushroom Bolognese bucatini. When your in the mood for the comforting richness of Italian food but want to keep it vegetarian, this mushroom Bolognese bucatini is the perfect answer. It's hearty, satisfying and packed with bold meaty flavors without the meat!!!

What to know about this vegetarian mushroom Bolognese bucatini recipe

Mushrooms are the star of this vegetarian recipe. Their meaty texture and hearty flavor make them an ideal substitute for ground beef. In this recipe I used a mix of cremini and baby portabella mushrooms to create a robust and savory pasta sauce. The addition of the vegetable soffrito, red wine and good quality tomatoes add depth of flavor. of course you can use any blend of mushrooms that fit your taste. Although I used bucatini, I love it's hollow center, if you don't have bucatini spaghetti or fettuccine works in this vegetarian recipe too. This vegetarian mushroom Bolognese bucatini is proof that comfort food doesn't have to rely on meat to be rich, satisfying and delicious.

- Whether you're a lifelong vegetarian, experimenting with vegetarian meals, or simply craving a rich , satisfying pasta dish this recipe delivers all the comforting taste

of a classic Bolognese with a fresh meatless twist.

Ingredients

- 1/2 Lb. Bucatini pasta
- 2 Tbsp. olive oil
- 1 cup each chopped onion+ celery+ carrots
- 2 Tbsp. minced garlic
- 4 cups sliced mushrooms
- 1 cup red wine
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 2 Tbsp. fresh chopped Italian parsley
- Grated pecorino Romano

Instructions

1. start by saluting the onion, carrots, celery and garlic until soft and fragrant. Then add the mushrooms and cook until beginning to brown.
2. Deglaze the pan with the red wine waiting until it evaporates, before adding the tomatoes. Cover and simmer for 1 hour. In the meantime cook your pasta el dente. Add a cup of pasta water to the sauce if too thick. Toss the pasta in this vegetarian Bolognese sauce add in the Italian parsley. Plate top with the grated pecorino Romano. ENJOY!!!!