Vegetarian Mushroom Bolognese Bucatini

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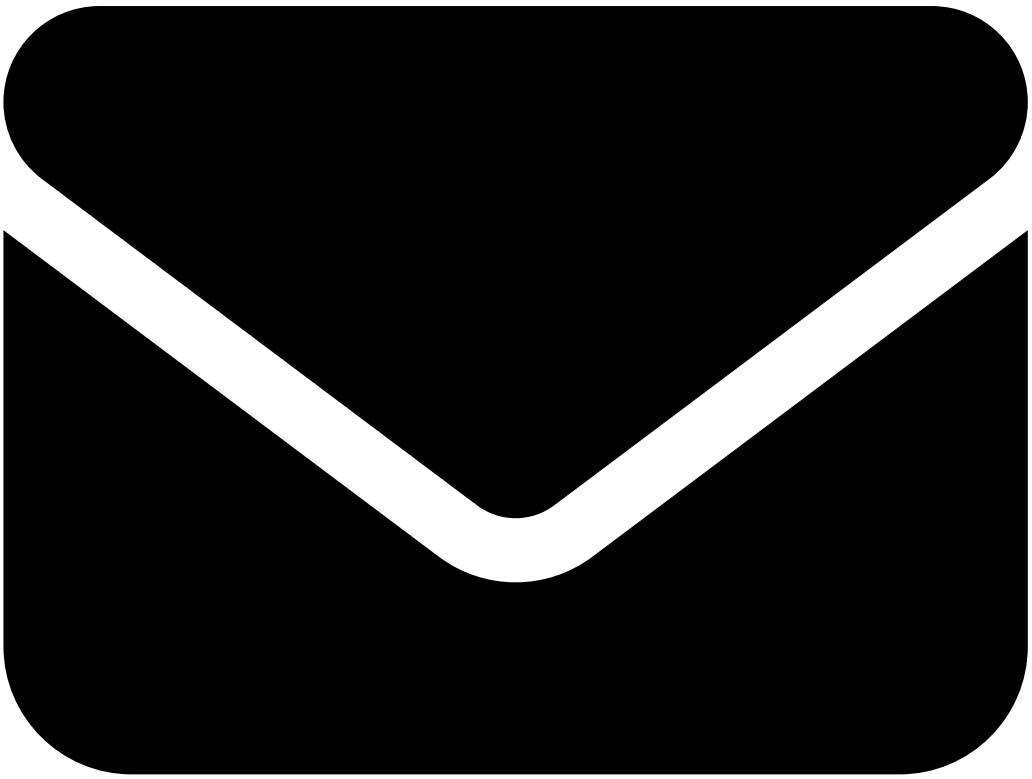




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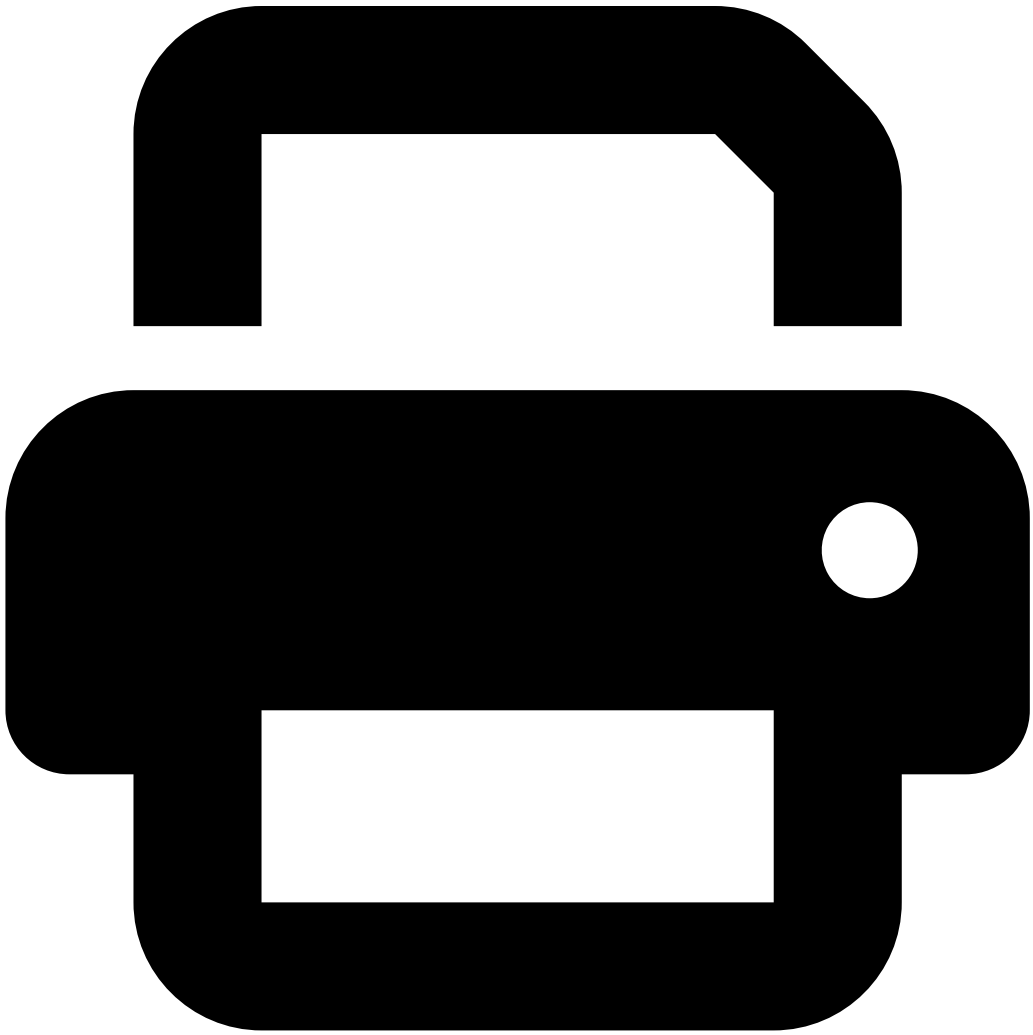

Mushrooms are the star of this hearty vegetarian recipe. Their meaty texture and savory flavor make them an excellent substitute for ground beef, creating a rich and satisfying meatless Bolognese sauce. For this recipe, I use a combination of cremini and baby bella mushrooms to give the sauce plenty of depth and a robust, hearty texture.

The mushrooms are combined with a classic Italian vegetable soffritto, red wine, and good-quality tomatoes, creating layers of flavor as the sauce slowly simmers. You can easily use your favorite combination of mushrooms depending on what you have available or what you enjoy most.

I love serving this vegetarian mushroom Bolognese with bucatini because its hollow center captures the rich sauce in every bite. If you don’t have bucatini, spaghetti, fettuccine, or another sturdy pasta works beautifully, too.

This Vegetarian Mushroom Bolognese Bucatini proves that comfort food doesn't need meat to be rich, satisfying, and delicious. Whether you're a lifelong vegetarian, trying to add more meatless meals to your table, or simply craving a hearty bowl of Italian pasta, this recipe delivers all the comforting flavors of a classic Bolognese with a delicious vegetarian twist.

What to Know About This Vegetarian Mushroom Bolognese Bucatini Recipe

- **Brown the mushrooms well.** This is one of the most important steps in the recipe. Allow the mushrooms to release their moisture and develop some color before adding the wine. This concentrates their flavor and gives the sauce a heartier texture.
- **Don't skip the soffritto.** The combination of onion, carrot, celery, and garlic creates the aromatic foundation of the sauce and adds another layer of flavor to the mushrooms and tomatoes.
- **Use good-quality tomatoes.** Since tomatoes are an important part of the sauce, choosing good-quality canned tomatoes makes a noticeable difference in the finished Bolognese.
- **The red wine adds depth.** Let the wine cook down completely before adding the tomatoes. This allows the alcohol to evaporate while leaving behind its rich flavor.
- **Give the sauce time to simmer.** A slow, gentle simmer allows the mushrooms, vegetables, and tomatoes to come together into a rich and flavorful vegetarian Bolognese.
- **Save your pasta water.** The starchy pasta water is perfect for loosening the sauce and helping it cling to the bucatini. Add it a little at a time until the sauce reaches the consistency you like.
- **Bucatini isn't your only option.** I love bucatini because its hollow center holds onto the sauce, but spaghetti,

fettuccine, rigatoni, or another sturdy pasta can be used instead.

- **Finish with Pecorino Romano.** Freshly grated Pecorino Romano adds a salty, savory finish that complements the earthy mushroom sauce beautifully.

More Italian Comfort Food to Try

If you love hearty Italian pasta recipes, there's plenty more to make! Try my **Creamy Broccoli Pasta Shells**, **classic vegetarian minestrone soup**, or **Pasta all'Ortolana** for more comforting meatless and vegetable-forward pasta dishes.

For this recipe, a few good kitchen essentials make preparation even easier. A **large Dutch oven** or **heavy-bottomed skillet** is ideal for slowly simmering the mushroom Bolognese, while a **pasta pot** makes cooking and draining the bucatini simple. Finish each plate with freshly grated Pecorino Romano using a **fine cheese grater**

If you're looking for more homemade Italian recipes, be sure to explore my **Pasta Recipes** collection for classic favorites, comforting sauces, and easy weeknight dishes.

Vegetarian Mushroom Bolognese Bucatini



Vegetarian Mushroom Bolognese Bucatini is a hearty meatless pasta made with finely chopped mushrooms, aromatic vegetables, tomatoes, and Italian herbs simmered into a rich, savory sauce. Tossed with thick, chewy bucatini and finished with Parmesan, it’s a comforting Italian-inspired meal that’s full of flavor.

- 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

1. **Sauté the vegetables:** Heat the olive oil in a large skillet or Dutch oven over medium heat. Add the onion, carrots, celery, and garlic. Sauté until the vegetables are soft and fragrant, about 5–7 minutes.
2. **Cook the mushrooms:** Add the mushrooms and cook until they release their moisture and begin to brown, about 10 minutes. Allowing the mushrooms to brown well will give the sauce a deeper, more savory flavor.
3. **Deglaze with wine:** Pour in the red wine and stir, scraping up any browned bits from the bottom of the pan.

Let the wine simmer until it has completely evaporated.

4. **Add the tomatoes:** Stir in the tomatoes, then cover and reduce the heat to low. Simmer gently for about 1 hour, stirring occasionally, until the sauce is rich and flavorful.

5. **Cook the pasta:** While the sauce simmers, bring a large pot of salted water to a boil. Cook the bucatini until **al dente**, according to the package directions. Reserve about 1 cup of pasta water before draining.

6. **Toss the pasta:** Add the cooked bucatini to the mushroom Bolognese. Toss well to coat, adding a little reserved pasta water if the sauce is too thick.

7. **Finish and serve:** Stir in the Italian parsley. Plate the pasta and finish generously with freshly grated Pecorino Romano. Serve immediately.



For the best mushroom Bolognese, don’t rush the mushrooms. Cook them until their moisture has evaporated and they begin to brown. This concentrates their flavor and gives the sauce a deeper, more savory taste. Finely chopping the mushrooms also gives the sauce a texture similar to traditional Bolognese.

Main Course
Italian
Vegetarian Mushroom Bolognese pasta sauce