

Our State eats

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Beef & Mushroom Pappardelle

Yield: 6 servings.

- 1½ pounds ground sirloin**
- 3 tablespoons olive oil**
- 1 (8-ounce) package baby portobello mushrooms, sliced**
- 1 (8-ounce) package cremini mushrooms, sliced**
- 4 cloves garlic, minced**
- 1 teaspoon salt**
- ½ cup red wine (Merlot or Pinot Noir)**
- 1 pint grape tomatoes, halved**
- 1 (28-ounce) can Italian tomato sauce**
- 8 ounces pappardelle pasta, cooked al dente**
- ½ cup Parmesan, shredded**
- Fresh basil (for garnish)**

Cook ground sirloin in a large nonstick skillet over medium-high heat for 5 to 6 minutes or until browned; set aside. Heat oil in the same skillet and add mushrooms; cook for 6 to 8 minutes or until browned. Add garlic and salt; cook for 1 minute. Add wine and cook for an additional 5 minutes, scraping bottom and sides of skillet to loosen browned bits.

Add beef, tomatoes, and tomato sauce to skillet; cook for 5 minutes or until sauce is heated through. Pour mixture over pappardelle; top with Parmesan and fresh basil to serve.



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