

SPOTLIGHT RECIPE

ZITI WITH PORTOBELLO MUSHROOMS, CARAMELIZED ONIONS AND GOAT CHEESE

- In a large frying pan, melt 1 tablespoon of the butter with 2 tablespoons of the oil over moderate heat. Add the onions, 1/2 teaspoon of the salt and the sugar and cook, stirring frequently, until the onions are well browned, about 20 minutes. Remove from the pan.
- In the same pan, melt the remaining 1 tablespoon of butter with the 1 tablespoon of the oil over moderate heat. Add the mushrooms and 1/4 teaspoon of the salt and cook, stirring occasionally, until tender and brown, about 8 minutes. Add the reserved onions, the parsley, the remaining 1/4 teaspoon salt and the pepper.
- In a large pot of boiling, salted water, cook the ziti until just done, about 13 minutes. Reserve 3/4 cup of the pasta water and drain. Toss the ziti and 1/2 cup of the reserved pasta water with the mushroom mixture, the remaining 1 tablespoon of oil, the goat cheese and the Parmesan. If the pasta seems dry, add more of the pasta water. Serve with extra Parmesan.

Ingredients

Servings: 4

- 2 tablespoons butter
- 4 tablespoons olive oil
- 3 onions, chopped
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1 pound portobello mushrooms, stems removed, caps halved and then cut crosswise into 1/4-inch slices
- 3 tablespoons fresh parsley, chopped
- 1/4 teaspoon fresh-ground black pepper
- 3/4 pound ziti
- 3 ounces soft goat cheese, such as Montrachet, crumbled
- 3 tablespoons Parmesan cheese, grated, plus more for serving

