

Lasagnette fresche con tocco di porcini

FRESH LASAGNA WITH
A TOUCH OF PORCINI
55 minutes | 8 servings

- 1 leafy sprig rosemary
- $\frac{1}{3}$ cup roughly chopped flat-leaf parsley
- 1 garlic clove, roughly chopped
- 1 teaspoon fresh thyme leaves
- 3 tablespoons unsalted butter, cut into small pieces
- 2 tablespoons extra-virgin olive oil
- 1 (28-ounce can) whole peeled tomatoes, preferably San Marzano, with $\frac{1}{2}$ cup of their juices reserved
- Fine sea salt
- $\frac{3}{4}$ pound fresh porcini mushrooms, halved lengthwise, or quartered if large, and cut into $\frac{1}{8}$ -inch-thick slices
- 1 pound lasagnette, mafaldine or other wide long pasta

Remove leaves from rosemary sprig. In center of cutting board, mound rosemary leaves, parsley, garlic and thyme; finely chop together.

In a large skillet with lid, combine herb mixture, butter and oil; heat over medium-high heat, stirring occasionally, until butter is foaming. Add tomatoes with $\frac{1}{2}$ cup of their juices and $\frac{1}{2}$ teaspoon salt; bring to a simmer and cook, breaking up tomatoes, for 5 minutes, then stir in mushrooms. Reduce heat to low and gently simmer, covered, until mushrooms are tender and sauce is flavorful, about 30 minutes.

Meanwhile, bring a large pot of salted water to a boil. When sauce is very close to done, cook pasta in the boiling water until al dente, then drain and transfer to a large bowl. Add sauce and toss to combine well. Adjust seasoning to taste. Serve immediately.

