



**Mushroom-potato soup with smoked paprika**

## Mushroom-potato soup with smoked paprika

Smoked paprika—known as *pimentón* in its native Spain—adds a deep woodsmoke flavor to this hearty soup.

**PREP AND COOK TIME** 1 hour

**MAKES** 6 to 8 servings

**NOTES** Shiitake, oyster, and maitake (also called *maitake* or hen of the woods) are great here, but button or cremini mushrooms work well too.

**2 oz. dried porcini mushrooms**

**1½ lbs. fresh button mushrooms**

**3 tbsp. olive oil**

**1 onion, halved and thinly sliced**

**1½ tsp. salt**

**3 oz. pancetta, chopped**

**1 tbsp. smoked paprika (pimentón)**

**1 cup dry white wine**

**2 cups chicken broth**

**3 russet or Yukon Gold potatoes (1½ lbs.), peeled and chopped**

**Salt and freshly ground black pepper**

**6 to 8 tbsp. crème fraîche or sour cream**

**1.** In a small bowl, pour 1 cup boiling water over dried porcini. Set aside.

**2.** Cut off stems of button mushrooms. Finely chop stems; set aside. Halve caps, slice, and add to stems. With a slotted spoon, lift out porcini, pressing excess liquid into bowl, and transfer to a cutting board. Finely chop porcini and add to stems and caps. Reserve soaking liquid.

**3.** Heat olive oil in a large pot over medium-high heat and add onion and salt. Cook, stirring, until onions are soft, about 3 minutes. Add pancetta and cook until onions look a bit creamy, about 2

minutes. Add paprika and cook until very fragrant, 2 minutes. Turn heat to high and add mushrooms. Cook, stirring constantly, until mushrooms start giving off their liquid, 3 to 5 minutes.

**4.** Add wine and cook until liquid is reduced by half, about 3 minutes. Add reserved porcini soaking liquid (pouring carefully to leave behind the sandy dregs), chicken broth, 2 cups water, and potatoes. Bring to a boil, then reduce heat to low and simmer, uncovered, until potatoes are tender, 10 to 15 minutes.

**5.** Season with salt and pepper to taste. Serve hot, with a dollop of crème fraîche.

**PER SERVING** 265 CAL., 51% (135 CAL.) FROM FAT; 8.3 G PROTEIN; 15 G FAT (6.1 G SAT.); 25 G CARBO (4.2 G FIBER); 713 MG SODIUM; 17 MG CHOL.

## Penne with oyster mushrooms, prosciutto, and mint

Quick, delicious, and crowd-pleasing, this pasta dish is great for weeknights.

**PREP AND COOK TIME** 40 minutes

**MAKES** 2 to 4 servings

**NOTES** Substitute button or cremini mushrooms for the oyster mushrooms.

**1 tbsp. plus 1 tsp. kosher salt**

**½ lb. penne**

**3 tbsp. olive oil**

**1 lb. oyster mushrooms, sliced, tough stems removed**

**2 cloves garlic, thinly sliced**

**½ cup chicken broth**

**1 cup grated fontina cheese, preferably Italian**

**½ cup chopped mint**

**2 slices prosciutto, chopped**

**Freshly ground black pepper**

**1.** Bring a large pot of water to boil. Add 1 tbsp. salt and penne. Cook until barely tender to the bite. Drain; set aside.

**2.** In the same pot, heat olive oil over high heat. Add mushrooms and remaining tsp. salt and cook, stirring constantly, until mushrooms stop giving off liquid and start to brown, about 10 minutes. Turn heat to medium-high and add garlic. Cook, stirring, until fragrant, about 2 minutes. Stir in chicken broth and penne and cook until broth is absorbed. Stir in cheese until melted and coating the pasta. Take off heat and stir in mint. Serve immediately, topped with prosciutto and pepper.

**PER SERVING** 540 CAL., 37% (198 CAL.) FROM FAT; 25 G PROTEIN; 22 G FAT (7.2 G SAT.); 65 G CARBO (5.8 G FIBER); 1,169 MG SODIUM; 39 MG CHOL. ■