

# Pappardelle with Mushrooms, Chilies and Lemon

From: [ladlesandlupine.com](http://ladlesandlupine.com)

## Ingredients

### For the pasta

2 whole eggs  
4 egg yolks  
2 tablespoons olive oil  
heft pinch of salt  
2½ cups flour

### For the mushrooms

2 tablespoons olive oil  
1 onion, halved and thinly sliced  
1 fresno chili, thinly sliced  
12 oz mixed mushrooms  
4 tablespoons butter  
1 cup chicken broth  
zest of 1 lemon

## Directions

**Make the pasta.** In a large bowl, stir the eggs, yolks, olive oil and salt until evenly mixed. Add the flour and stir with a rubber spatula until the dough comes together into a sticky ball. Turn the dough out onto a lightly floured surface. With floured hands, kneed the dough until a firm, smooth ball is formed. About 8 minutes. Wrap the dough in plastic wrap and chill for at least 30 minutes.

**Roll the dough.** Cut the dough into eighths and toss lightly with flour. Press each wedge flat and roll with a rolling pin, shaping into small discs. Feed the dough discs through the pasta roller. Start at the widest setting and roll until the dough is thin but still sturdy, “5” on most machines.

**Cut the noodles.** Trim the edges of the dough so you are working with a uniform rectangle. Fold the dough in half twice and cut into 1/2 inch ribbons. Dust the noodles with cornmeal and set aside.

**Make the mushrooms.** In a large heavy skillet, heat the olive oil over medium high heat. Add the onions and peppers, cook until soft and tender. Toss in the mushrooms and season with salt. Cook until the mushrooms release most of their liquid and cook down, about 8 minutes. Add the garlic and butter, stirring until the butter melts. Stir in the broth and reduce to a very low simmer.

**Cook the noodles.** Bring a pot of salted water to a boil and add the pasta. Cook until tender, about 3 minutes. Reserve  $\frac{1}{2}$  cup of the pasta water and strain the noodles, rinsing with hot water.

**Combine it all.** In a large bowl, combine the noodles, mushroom mixture, and lemon zest. Garnish with freshly grated parmesan and parsley.