

Pasta with Pioppini, Tarragon, and Goat Cheese*

Ingredients

- 1 Tbsp butter
- 2 Tbsp olive oil
- 1 pound pioppino (or oyster) mushrooms, sliced thinly
- 1 tsp salt
- ¼ tsp pepper
- Tarragon (either 2 Tbsp fresh or 2 tsp dried)
- 8 ounces goat cheese (*can substitute ricotta)
- ⅓ cup Parmesan, grated
- ⅓ cup milk
- ¾ pound pasta noodles (like fettuccine)

Directions

In a large pan, melt the butter and half of the oil (~1 Tbsp) over high heat. Add the mushrooms, 1/2 teaspoon salt, the pepper, and the dried tarragon, if using, and cook, stirring, for 3 minutes. *[If you are using fresh tarragon, save it for later - do not add it now.]*

Reduce heat to medium-high and continue cooking, stirring occasionally, until the mushrooms are golden brown and no liquid remains in the pan, about 5 minutes.

In a small bowl, combine the goat cheese (or ricotta), Parmesan, milk, and 1/4 teaspoon of salt. Stir until smooth.

Meanwhile, cook the pasta until just done. Reserve 1½ cups of the pasta-cooking water and drain. If using goat cheese, whisk 1 cup of the pasta-cooking water into the goat-cheese mixture. *[If using ricotta, add water if needed.]*

Toss the pasta with the mushrooms, the goat-cheese sauce, the remaining 1/4 teaspoon salt (if desired, to taste) and 1 tablespoon olive oil, the fresh tarragon (if using fresh tarragon), and the chives. If the pasta seems dry, add more of the reserved pasta water. Serve with additional Parmesan.