

## **Mascarpone Mushroom Rigatoni from She Makes and Bakes**

Total time: 35 minutes

Serves 4-6

1 pound rigatoni  
2 tablespoons olive oil  
2 shallots, diced  
1 clove garlic, diced  
Salt and pepper  
1 pound mushrooms, stems removed and quartered  
1/2 cup white wine  
1/2 cup chicken broth  
1 cup (8 ounces) mascarpone  
1/2 cup grated parmesan cheese  
1/4 cup chives

Boil your pasta to al dente and drain, saving 1 cup of the pasta water. While your pasta is cooking, heat the olive oil over medium-high heat, add the shallots and garlic, and season with salt and pepper. Cook until soft. Add the mushrooms and cook until tender. Pour in the wine and simmer until it is almost evaporated. Add in the chicken broth and simmer until slightly reduced. Remove the pan from heat and add in the mascarpone. Stir until there are no clumps. Add the pasta and parmesan to the mushroom mixture and stir until pasta is coated. If needed, add in some of the reserved pasta water to loosen. Garnish with chives.

Source: [Giada de Laurentiis](#)