

## Mushroom Ragu Linguini

### INGREDIENTS

(Serves 4-6)

- 🍴 1 onion
- 🍴 3 celery stalks
- 🍴 2 garlic cloves
- 🍴 2 tablespoons olive oil
- 🍴 2 tablespoons butter (or another 2 of olive oil to make it vegan)
- 🍴 800g mushrooms of your choice, chopped. I used mainly chestnut, a few shiitake, oyster and ceps
- 🍴 1 tbsp tomato puree
- 🍴 1 tbsp fresh thyme leaves
- 🍴 1 mushroom stock cube
- 🍴 200ml warm water
- 🍴 1 tsp salt
- 🍴 Extra mushrooms to serve (optional)

### METHOD

- 🍴 Finely chop the onion, celery and garlic. Put it in a large pan with the olive oil and cook on a medium heat for about 10 minutes till softened but not browned
- 🍴 Add the butter (or extra oil), tomato puree and mushrooms. Increase the heat and cook for about 10 mins, stirring occasionally
- 🍴 Add the salt and thyme and cook for another couple of minutes
- 🍴 Dissolve the mushroom stock cube in the warm water and add this too
- 🍴 Lower the heat and simmer for about 25 minutes.
- 🍴 Check for seasoning. Stir through freshly cooked pasta
- 🍴 I like to serve it with extra mushrooms because I love them but just delicious as it is or with some grated Parmesan