

Pasta Alla Gricia

Rachel Ray, on her TV show, 9/20



- 12 ounces mushrooms, hen-of-the-woods (maitake) pulled into thin strips, or any other type of mushrooms
- 2 large shallots, halved lengthwise, then peeled and very thinly sliced
- Olive oil cooking spray
- Salt and freshly ground black pepper
- 2 tablespoons chopped fresh thyme
- 1/2 pound pancetta, or meaty guanciale
- 1 tbsp. EVOO
- 3 cups radicchio, sliced
- 3 tablespoons lemon rind, minutely sliced
- 1 pound spaghetti, or linguine
- 1 cup Pecorino Romano cheese, grated, or Parm

Per Serving (excluding unknown items): 972 Calories; 42g Fat (38.8% calories from fat); 49g Protein; 99g Carbohydrate; 7g Dietary Fiber; 78mg Cholesterol; 1172mg Sodium; 7g Total Sugars; 1mcg Vitamin D; 777mg Calcium; 6mg Iron; 1259mg Potassium; 868mg Phosphorus. Exchanges: 71 Grain(Starch).

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. Arrange a rack in the upper third of the oven; preheat to 475°. Line a large baking sheet with parchment. Arrange the mushrooms and shallots on the baking sheet in a single layer. Spray evenly and liberally with the cooking spray and season generously with salt and pepper. Sprinkle the vegetables with the thyme. Roast, stirring halfway through cooking, until the mushrooms are crispy and fragrant, about 20 minutes.
2. Place the pancetta or guanciale in the freezer for 10 minutes. Once it's firm, slice it into thin 1/2-inch-long pieces.
3. Meanwhile, bring a large pot of water to boil for the pasta.
4. Heat a large skillet over medium low heat. Add the EVOO, one turn of the pan, then add the pancetta. Cook until the fat renders, about 10 minutes. Then add the radicchio and lemon zest and continue cooking for about 5 minutes, or until the radicchio is barely tender. Season with pepper and remove from the heat.
5. Salt the boiling water, add the pasta, and cook for a minute or two less than the package instructions. Reserve 1 1/2 cups of the cooking water, then drain the pasta.
6. Add the pasta, half the cheese, and 3/4 cup pasta water to the skillet. Toss the pasta for a minute to coat, adding more pasta water if needed to thin the sauce. Transfer the pasta to a large bowl and top with the remaining cheese, a pile of crispy mushrooms and shallots, and a little lemon zest.