

## **Cacio e Pepe with Roasted Maitake Mushrooms**

### **Ingredients**

8 oz. Tagliatelle pasta  
1 cup grated Parmesan cheese  
½ stick unsalted butter room temperature  
1 lb. Maitake (hen of the woods) mushrooms  
6 cloves minced garlic  
1 tblsp. fresh chopped thyme leaves  
1 tblsp. crushed red pepper  
1 tblsp. salt  
2 tblsp. freshly ground black pepper (divided use)

### **Preparation**

Bring a large pot of salted water to boil and cook to al dente. Reserve 1 cup of pasta water.

In large mixing bowl add butter, Parmesan cheese and 1 tblsp. of pepper.

Preheat oven to 375°. Break cleaned mushrooms into small bunches in bowl and add garlic, thyme, red pepper, salt and black pepper and mix thoroughly. Lay in single layer on parchment lined cookie sheet and roast for 20 minutes until mushrooms are crispy at edges and cooked through.

Drain pasta and add ½ cup of pasta water to cheese mixture and stir to combine. Add cooked pasta and stir to mix thoroughly if needed drizzle more pasta water to loosen the sauce. Add roasted mushrooms and mix to combine. Add more pepper if needed and pass cheese at table.