

chefathome: Mary Ann Esposito

# Pappardelle

with chicken, mushrooms, and wine



## PAPPARDELLE WITH CHICKEN, MUSHROOMS, AND WINE

MAKES 12 CUPS; TOTAL TIME: 1½ HOURS

### Layers of flavor

Pasta, meat, and vegetables are the basis of this woodsy, cold-weather dinner. It boasts deep layers of flavor that are created through a combination of sauteing and baking. The process isn't hard, and Mary Ann says the dish can even be made ahead, then reheated as the pasta cooks.

**Pasta:** Pasta is named for its shape, and pappardelle [pah-pahr-DEHL-leh] is no exception. Meaning "gulp down," it's easy to understand how these long, flat egg noodles got their name.

**Meat:** Pappardelle is traditionally teamed with wild game, so Mary Ann's recipe originally calls for rabbit. But since rabbit isn't always available, she suggests chicken as a substitute—it works equally well and is available everywhere.

**Vegetables:** Sauteing mushrooms in wine imparts a rich earthiness. The addition of fennel bulb contributes a subtle anise flavor and a crunchy texture that's similar to celery.

#### SAUTE IN 2 T. BUTTER:

1 lb. mushrooms, quartered

#### STIR IN:

½ cup dry red wine

#### COMBINE; DREDGE:

½ cup all-purpose flour

1 t. sea or kosher salt  
Freshly ground black pepper

1 chicken or rabbit (4 lb.), cut up,  
washed, and dried

#### BROWN CHICKEN IN:

2 T. butter

2 T. extra-virgin olive oil

#### SAUTE; STIR IN:

4 oz. pancetta or bacon, diced

1 medium red onion, diced

½ lb. fennel, bulb only, cut into strips

3 t. garlic, minced

½ cup dry red wine

1 T. minced fresh sage leaves

Cooked mushrooms with liquid

#### RETURN CHICKEN AND BAKE; STIR IN:

2 T. balsamic vinegar

#### PREPARE ACCORDING TO DIRECTIONS:

1 lb. dry pappardelle or egg noodles

Preheat oven to 325°.

**Saute** mushrooms in butter in a large ovenproof saute pan over medium-high heat, stirring frequently. When they soften and give off liquid, reduce heat to medium; cook until liquid evaporates.

**Stir in** the wine. Increase the heat to high and boil until most of the wine evaporates; remove and set aside. Wipe out pan and return it to the stove top.

**Combine** the flour, salt, and pepper on a plate. Dredge each piece of chicken in the flour and shake off the excess.

**Brown** the chicken in butter and oil (in batches if necessary) in the saute pan over medium heat; remove, set aside.

**Saute** the pancetta in the pan drippings, cooking until it begins to brown. Add the onion and fennel, cooking until the onion softens and fennel begins to brown. Stir in garlic and cook 2–3 minutes more. Increase heat to high and stir in wine and sage. Remove from heat and add the sauteed mushrooms.

**Return** the chicken to the pan, cover tightly; transfer to the oven and bake until the meat is tender and the internal temperature is 170°, about 40 minutes. Remove from oven and stir in vinegar.

**Prepare** pappardelle according to package directions; drain. Serve immediately with chicken and mushroom sauce.



◀ As it reduces, the wine will permeate the mushrooms.

Brown the chicken evenly, in batches if necessary. ▶



Onions and fennel give the sauce flavor, color, and texture. ▼



▲ Nestle the browned chicken pieces into the sauteed vegetables.