

VEGAN MUSHROOM RAGU

(from The Bewitching Kitchen)

2 pounds cremini mushrooms, trimmed and quartered
1/4 pound shiitake mushrooms
2 large carrots, peeled
2 large stalks celery
1 (28-ounce) can whole peeled tomatoes
3 tablespoons extra-virgin olive oil
2 tablespoons tomato paste
1 cup dry red wine
1/2 cup texturized soy protein (I used [this one](#))
1/2 cup vegetable broth or water
salt and pepper to taste

Reserve about 1 cup of cremini mushrooms whole. Working in batches, pulse the remaining cremini and shiitake mushrooms in food processor until pieces are about 1/2 inch in size. Transfer to a bowl. Pulse the carrots and celery in the food processor, add them to the bowl with the mushrooms. Add the can of tomatoes with the juices to the processor and run it until smooth. Reserve.

Heat oil in Dutch oven over medium heat until shimmering. Add processed vegetables, season with salt and pepper. Mushrooms will release liquid, so keep cooking until it seems dry. Stir tomato paste, cook for a minute or so, stirring constantly. Add the wine and simmer gently for 5 minutes.

Add the tomatoes, texturized soy protein, vegetable broth, soy sauce, and more salt and pepper (about 1/2 tsp each). Simmer for 5 minutes, quarter the reserved cremini mushrooms and add to the sauce. Simmer everything together gently for about 10 minutes.

Adjust seasoning, and serve over cooked pasta of your choice.