



UCOOK

Silky Bacon Mushroom Spaghetti

with Italian-style hard cheese & fresh basil

You can keep this recipe in your Chef's pocket for any day you need a dependable recipe that satisfies the palate. Strands of al dente spaghetti are coated in a cream-based sauce and elevated with fried button mushrooms, crispy bacon, & Italian-style grated hard cheese. Garnished with fresh basil.

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Serves: 4 People

Chef: Kate Gomba

Quick & Easy

Paardenkloof Wines | Paardenkloof "Die Fynboshuis" Cabernet Sauvignon

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Ingredients & Prep

400g	Spaghetti
600g	Diced Pork Bacon
500g	Button Mushrooms <i>wipe clean & roughly slice</i>
2	Garlic Cloves <i>peel & grate</i>
200ml	Fresh Cream
400ml	Low Fat UHT Milk
125ml	Grated Italian-style Hard Cheese
10g	Fresh Basil <i>rinse & tear</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter

1. PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserve a cup of the water, and toss through a drizzle of olive oil.

2. BACON Place a pan over medium-high heat with a drizzle of oil. When hot, fry the bacon until crispy, 3-4 minutes (shifting occasionally). Remove from the pan.

3. CREAMY SAUCE Return the pan to medium heat with all the pan juices and a knob of butter. When hot, fry the sliced mushrooms until golden, 5-6 minutes (shifting occasionally). Add the grated garlic and fry until fragrant, 30-60 seconds. Mix in the cream, the milk, $\frac{1}{2}$ of the grated cheese, and the cooked spaghetti. Simmer until slightly thickening, 3-4 minutes. Mix in the crispy bacon, remove from the heat and season.

4. DINNER IS READY Make a bed of the creamy bacon spaghetti, sprinkle over the remaining cheese, and garnish with the torn basil. Buon appetito!

Nutritional Information

Per 100g

Energy	1182kJ
Energy	283kcal
Protein	13.4g
Carbs	16g
of which sugars	2.3g
Fibre	1.2g
Fat	18.5g
of which saturated	7.6g
Sodium	476mg

Allergens

Cow's Milk, Egg, Gluten, Allium, Wheat

Eat
Within
3 Days