



# UCCOOK

## Bacon & Mushroom Linguine

with **NOMU One For All Rub** & **grated Italian-style hard cheese**

Simple, silky and creamy. What more could you ask for? Golden linguine strands are smothered in a béchamel-style pasta sauce loaded with golden mushies and crispy streaky bacon bits. Add a crack of black pepper and a sprinkling of Italian-style hard cheese and that's dinner sorted, Chef!

---

**Hands-on Time:** 15 minutes

**Overall Time:** 30 minutes

---

**Serves:** 1 Person

---

**Chef:** Morgan Otten

---

Simple & Save

---

Deetlefs Wine Estate | Deetlefs Stonecross  
Cabernet Sauvignon

---

Loved the dish? Let us know. Join the **UCCOOK** community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

100g	Linguine Pasta
3 strips	Streaky Pork Bacon
65g	Button Mushrooms <i>roughly slice</i>
1	Onion <i>peel &amp; thinly slice ½</i>
1	Garlic Clove <i>peel &amp; grate</i>
10ml	Cake Flour
100ml	Low Fat UHT Milk
10ml	Rub Mix <i>(5ml Vegetable Stock &amp; 5ml NOMU One For All Rub)</i>
20ml	Grated Italian-style Hard Cheese

## From Your Kitchen

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

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

**2. CRISPY BACON** Place a pan over medium-high heat. When hot, add the bacon strips and fry until browned and crispy, 1-2 minutes per side. Remove from the pan and drain on paper towel. Roughly chop and set aside.

**3. GOLDEN MUSHIES** Return the pan over medium-high heat with a drizzle of oil. When hot, fry the mushrooms until golden, 5-6 minutes (shifting occasionally). Remove from the pan and season.

**4. BEGIN THE SAUCE** Return the pan over medium heat with a drizzle of oil. When hot, fry the sliced onion until golden, 4-5 minutes (shifting occasionally). Add the grated garlic, 15g of butter, and the flour. Fry for 1-2 minutes, shifting constantly. Remove from the heat and gradually stir in the milk, making sure there are no lumps. Loosen the sauce with the reserved pasta water until the desired consistency.

**5. LUXURIOUS CREAMINESS** Return the pan with the sauce to medium heat and bring to a simmer. Add the rub mix, the cooked pasta, the cooked mushrooms, ½ the chopped bacon, ½ the grated cheese, and seasoning. Mix until combined and remove from the heat.

**6. SILKY GOODNESS!** Plate up the saucy packed pasta. Sprinkle over the remaining grated cheese and scatter over the remaining chopped bacon. Finish it off with a crack of black pepper. Buon appetito!

## Nutritional Information

Per 100g

Energy	662kJ
Energy	158kcal
Protein	6.5g
Carbs	23g
of which sugars	3.6g
Fibre	1.8g
Fat	4.1g
of which saturated	1.5g
Sodium	252mg

## Allergens

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

Eat  
Within  
3 Days