



# UCCOOK

## Bacon & Mushroom Linguine

**with Italian-style hard cheese & peas**

You can't combine much more classic ingredients than this, Chef! Linguine pasta is loaded with crispy bacon, plump peas, meaty mushrooms, and garlic. Coat in crème fraîche, finish with sprinklings of Italian-style cheese, and dinner is done quicker than most of Beethoven's sonatas.

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**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

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**Serves:** 3 People


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**Chef:** Samantha du Toit

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Quick & Easy

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 Muratie Wine Estate | Muratie Melck's Blended  
Red 2020

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### Ingredients & Prep

300g	Linguine Pasta
450g	Diced Pork Bacon
190g	Button Mushrooms <i>wipe clean &amp; roughly slice</i>
30ml	Garlic Flakes
300ml	Crème Fraîche
150g	Peas
60ml	Grated Italian-style Hard Cheese

### From Your Kitchen

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

**1. PRONTO PASTA** Boil the kettle. Fill a pot with salted boiling water for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

**2. ADD EVERYTHING, EXCEPT THE CHEESE** Place a pan over medium-high heat. When hot, fry the diced bacon until browned and crispy, 4-5 minutes. Add the mushrooms and fry until golden, 5-6 minutes. In the final minute, add the garlic flakes. Add the crème fraîche, the peas, the drained pasta, and 300ml of the reserved pasta water. Simmer until heated through and thickening, 3-4 minutes.

**3. GOODBYE HUNGER PANGS** Bowl up the bacon & mushroom pasta. Scatter over the cheese. Quick and easy, Chef!

### Nutritional Information

Per 100g

Energy	1506kj
Energy	360kcal
Protein	14.7g
Carbs	19g
of which sugars	2.6g
Fibre	1.8g
Fat	24.7g
of which saturated	10.9g
Sodium	522.5mg

### Allergens

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

Eat  
Within  
3 Days