



# 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.

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**Hands-on Time:** 20 minutes

**Overall Time:** 20 minutes

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**Serves:** 2 People

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**Chef:** Kate Gomba

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Quick & Easy

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Paardenkloof Wines | Paardenkloof "Die Fynboshuis" Cabernet Sauvignon

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## Ingredients & Prep

|       |                                                           |
|-------|-----------------------------------------------------------|
| 200g  | Spaghetti                                                 |
| 300g  | Diced Pork Bacon                                          |
| 250g  | Button Mushrooms<br><i>wipe clean &amp; roughly slice</i> |
| 1     | Garlic Clove<br><i>peel &amp; grate</i>                   |
| 100ml | Fresh Cream                                               |
| 200ml | Low Fat UHT Milk                                          |
| 60ml  | Grated Italian-style Hard Cheese                          |
| 5g    | Fresh Basil<br><i>rinse &amp; 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, 2-3 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, 4-5 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, 2-3 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