



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.

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Serves: 2 People

Chef: Samantha du Toit

Quick & Easy

 Muratie Wine Estate | Muratie Melck's Blended
Red 2020

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Ingredients & Prep

200g	Linguine Pasta
300g	Diced Pork Bacon
125g	Button Mushrooms <i>wipe clean & roughly slice</i>
20ml	Garlic Flakes
200ml	Crème Fraîche
100g	Peas
40ml	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, 3-4 minutes. Add the mushrooms and fry until golden, 4-5 minutes. In the final minute, add the garlic flakes. Add the crème fraîche, the peas, the drained pasta, and 200ml of the reserved pasta water. Simmer until heated through and thickening, 2-3 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