

UCOOK

Bacon & Mushroom Linguine

with crème fraîche & Italian-style cheese

A velvety 'carbonara-esque' dream sauce with fresh linguine. Mounds of fresh pasta are intertwined with bits of crispy bacon, shmelly cheese, plump peas and golden mushrooms. Finished off with gratings of cheese, and fresh parsley. Comfort, here we come!

Hands-On Time: 25 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Samantha Finnegan

 Easy Peasy

 Cavalli Estate | Black Beauty

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



Ingredients & Prep

6 strips	Streaky Pork Bacon
125g	Button Mushrooms <i>wiped clean & roughly sliced</i>
2	Garlic Cloves <i>peeled & grated</i>
10ml	Vegetable Stock
1	Onion <i>peeled & roughly diced</i>
10ml	NOMU One For All Rub
250g	Fresh Linguine Pasta
125ml	Crème Fraîche
100g	Peas
30ml	Grated Italian-style Hard Cheese
5g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

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

1. CRISPY BACON & FRIED MUSHIES Boil a full kettle. Place a pan over medium heat. When hot, fry the bacon for 2 minutes per side until golden and crispy. Remove from the pan and drain on paper towel. Roughly chop when cool enough to handle. Keep the pan on a medium heat, with more oil, if necessary. When hot, fry the sliced mushrooms until golden and cooked through, about 4-5 minutes. In the final 30-60 seconds, add the garlic and seasoning to taste. Remove from the pan and cover to keep warm. Dilute the stock with 400ml of water.

2. BEGIN THE SAUCE Return the pan over a medium heat with a drizzle of oil. When hot, fry the diced onion for 4-6 minutes until soft and translucent, shifting occasionally. Stir through the One For All rub and the diluted stock and simmer for 6-7 minutes until reduced by $\frac{3}{4}$. Remove from the heat and cover to keep warm until step 3.

3. FRESH PASTA BLISS Fill a pot with boiling water, add a good pinch of salt, and place over a high heat. Once the water is bubbling rapidly, cook the fresh pasta for 2-3 minutes until al dente. Drain on completion, reserving a cup of the water. Toss some oil through the pasta to prevent sticking and return to the pot. Cover with a lid and set aside to keep warm.

4. LUXURIOUS CREAMINESS Loosen the crème fraîche with 120ml of milk or the reserved pasta water. Return the pan of onions to a low-medium heat with the loosened crème fraîche. Bring up to a slight simmer for about 1-2 minutes. Add the peas, mushrooms and bacon, cook for another 1-2 minutes. Add $\frac{1}{2}$ the grated hard cheese and season to taste. Add the pasta and mix to combine until all the pasta is coated. Remove from the heat.

5. DIG IN! Plate up the saucy packed pasta. Garnish with the remaining grated cheese and chopped parsley. Buon appetito!



Chef's Tip

Mixing pasta water into your sauce is a great way to enhance it all round! The starch content adds a silky richness to the texture and the salt content lends extra flavour.

Nutritional Information

Per 100g

Energy	1083kj
Energy	259Kcal
Protein	9.5g
Carbs	25g
of which sugars	3.3g
Fibre	2.4g
Fat	12.9g
of which saturated	6g
Sodium	335mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days