



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: 25 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Morgan Otten

Simple & Save

Deetlefs Wine Estate | Deetlefs Stonecross
Cabernet Sauvignon

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Ingredients & Prep

300g	Linguine Pasta
9 strips	Streaky Pork Bacon
190g	Button Mushrooms <i>roughly slice</i>
2	Onions <i>peel & thinly slice 1½</i>
2	Garlic Cloves <i>peeled & grated</i>
30ml	Cake Flour
300ml	Low Fat UHT Milk
30ml	Rub Mix <i>(15ml Vegetable Stock & 15ml NOMU One For All Rub)</i>
60ml	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, 6-7 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, 6-7 minutes (shifting occasionally). Add the grated garlic, 45g 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