



# UCCOOK

## Silky Bacon Mushroom Spaghetti

with Italian-style hard cheese & fresh basil

**Hands-on Time:** 20 minutes

**Overall Time:** 20 minutes

**Quick & Easy:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Paul Cluver | Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	1182kj	6352kj
Energy	283kcal	1520kcal
Protein	13.4g	72g
Carbs	16g	85g
of which sugars	2.3g	12.3g
Fibre	1.2g	6.3g
Fat	18.5g	99.6g
of which saturated	7.6g	40.6g
Sodium	476mg	2556mg

**Allergens:** Egg, Gluten, Wheat, Cow's Milk, Allium

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
100g	200g	Spaghetti
150g	300g	Diced Pork Bacon
125g	250g	Button Mushrooms <i>wipe clean &amp; roughly slice</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
50ml	100ml	Fresh Cream
100ml	200ml	Low Fat UHT Milk
30ml	60ml	Grated Italian-style Hard Cheese
3g	5g	Fresh Basil <i>rinse &amp; tear</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (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 garlic and fry until fragrant, 30-60 seconds. Mix in the cream, the milk, ½ of the cheese, and the cooked spaghetti. Loosen with a splash of the reserved pasta water and 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 basil. Buon appetito!