

# Mixed mushroom fettuccine

Tossed with a powerhouse of flavours like bacon, garlic and leek then topped with parm and fresh chives, this mushroom pasta tackles midweek cravings in 25 minutes.

- Serves 4
- Cooktime 15 mins 15 minutes
- Preptime 10 mins

## Ingredients

- 375g pkt fresh fettuccine
- 40g butter
- 1 leek, pale section only, thinly sliced
- 2 bacon rashers, finely chopped
- 2 garlic cloves, crushed
- 200g flat mushrooms, thinly sliced
- 300g button or cup mushrooms, thinly sliced
- 2/3 cup (160g) sour cream
- 1/4 cup finely chopped chives
- 1/3 cup (25g) finely grated parmesan

## Nutritional information

Per Serve: Energy: 1796kJ/428 Cals (21%), Protein: 16g (32%), Fat: 27g (39%), Sat fat: 16g (67%), Carb: 28g (9%), Sugar: 2g (2%), Fibre: 5g (17%), Sodium: 589mg (26%)

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

Cook the fettuccine in a saucepan of salted boiling water following packet directions until al dente. Drain, reserving 1/2 cup (125ml) of the cooking liquid.

### 2. Step 2

Meanwhile, heat the butter in a deep frying pan over high heat. Add the leek and bacon and cook, stirring, for 5 mins or until leek softens. Add the garlic and

combined mushroom. Cook, stirring occasionally, for 5 mins or until mushroom is tender.

### **3. Step 3**

Add the sour cream and reserved cooking liquid. Cook, stirring, for 2 mins or until smooth and heated through. Add the fettuccine to pan with half the chives and half the parmesan. Toss to combine. Taste and season.

### **4. Step 4**

Top fettuccine with remaining chives and parmesan to serve.