

Bacon, Mushroom & Chilli Penne with Fresh Parmesan

Just look at how much good stuff is about to go into this penne. Between the tender mushrooms, crispy bacon, delicious tomato and tasty Parmesan, we really don't know why you're still reading this. Get that water boiling and get to enjoy every bite of this perfect pasta!



Prep: 15 mins **Cook:** 20 mins **Total:** 35 mins



level 1



nut free



spicy





Olive Oil











Bacon

Brown Onion

Mushrooms

Garlic

Birdseye Chilli









Diced Tomatoe

Penne

Parslev

Parmesan Cheese

2P	4P	Ingredients	
1 tsp	2 tsp	olive oil *	
1 packet	2 packets	bacon, trimmed & diced	
1/2	1	brown onion, finely chopped	
1 punnet	2 punnets	mushrooms, sliced	
1 clove	2 cloves	garlic, peeled & crushed	
1	2	birdseye chilli, deseeded & finely chopped	
1 tin	2 tins	diced tomatoes	
200 g	400 g	penne (recommended amount)	
½ bunch	1 bunch	parsley, finely chopped	
½ block	1 block	Parmesan cheese, finely grated	

#	Ingredient features
	in another recipe

Pantry Items

Pre-preparation

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macricion per serve				
Energy	2580	Kj		
Protein	28.5	g		
Fat, total	17.8	g		
-saturated	6.8	g		
Carbohydrate	80.4	g		
-sugars	9.2	g		
Sodium	651	mg		

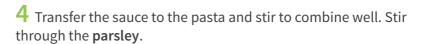


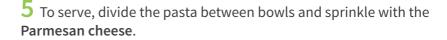
You will need: chef's knife, chopping board, garlic crusher, fine grater, large saucepan, medium frying pan, wooden spoon and colander.

- 1 Bring a large saucepan of water to the boil. Add a pinch of salt. Reduce to a simmer until you're ready to add the pasta.
- 2 Heat the olive oil in a medium frying pan over a medium high heat. Add the bacon and brown onion, and cook, stirring, for 2 minutes or until golden. Add the mushrooms and cook for a further 3 minutes or until tender. Add the garlic and birdseye chilli and cook stirring for a further 1 minute or until fragrant. Add the diced tomatoes and bring to the boil. Reduce the heat to medium-low, season with salt and pepper to taste and simmer for 10 minutes.



3 Meanwhile, bring the saucepan of water back up to the boil and add the **penne**. Cook for **10 minutes**, or until cooked 'al dente'. Drain. Return the penne to the saucepan.









Did you know? Ancient Egyptians considered mushrooms to be food for the royals.