

Creamy Mushroom Pasta

100g fettuccine
3 strips bacon, chopped BEFORE COOKING
3 garlic cloves, minced
8 baby bella mushrooms, sliced
1 handful grated parm
1 handful parsley
1 tbsp butter
150ml (little over half cup) heavy cream
pinch black pepper

1. Cook the pasta a little under package directions (you want to finish cooking it in the cream sauce). Save a little bit of the pasta water.
2. Cook bacon until fat begins to render.
3. Add in garlic and cook until fragrant.
4. Add mushrooms into pan.
5. Add 1 tbsp butter and cook all ingredients until done.
6. Add ¼ cup pasta water and the cream, bring to boil.
7. Add pasta into sauce and mix.
8. Add parmesan and parsley; turn off the heat and keep stirring, the sauce will quickly thicken.
9. Serve with additional parmesan and parsley.