

Ingredients

- 500g Cucina Matese Fettuccine Pasta
- 1 tbsp olive oil
- 80g butter
- 1 large onion, finely chopped
- 250g shredded bacon
- 200g button mushrooms, sliced
- 300ml pure cream
- 1 cup grated tasty cheese



Directions

Step 1

- Cook pasta in a large saucepan of salted boiling water according to packet instructions.
- Drain well.

Step 2

- Meanwhile, heat a large frypan over high heat.
- Add oil, butter, onion, bacon and mushrooms.
- Cook, stirring for 5 minutes or until bacon is crisp and mushroom is tender.



Step 3

- Add cream.
- Bring to the boil.
- Simmer 2 minutes or until slightly thickened.
- Add pasta and cheese to pan.
- Stir through sauce until heated through.
- Season with salt and pepper.

