



## Fettuccine with Mushrooms & Garlic

**400g dried fettuccine**  
**2 tbs olive oil**  
**1 onion, finely chopped**  
**3 cloves garlic, finely chopped**  
**400g button mushrooms, thinly sliced**  
**3 eggs**  
**75g parmesan, finely grated**  
**1/2 cup continental parsley, chopped**  
**Salt and ground black pepper, to taste**

1. Cook the fettuccine in a large saucepan of salted boiling water, following packet directions, until al dente.
2. Meanwhile, heat oil in a large frying pan over medium-high heat. Add onion and garlic and cook, stirring often, for 4 minutes or until soft. Add mushrooms and cook for 4 minutes or until mushrooms are tender.
3. Drain fettuccine and return to saucepan. Whisk eggs in a small bowl with a fork. Add eggs, mushroom mixture, parmesan, parsley and salt and pepper to fettuccine and toss until well combined. Place saucepan over medium heat and toss for 1 minute or until egg mixture has just set. Serve immediately.