



## **Fettuccine with mushrooms & garlic**

**Preparation: 10 minutes**

**Cooking: 12 minutes**

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 /2cup continental parsley, chopped  
salt & 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 & garlic & cook, stirring often, for 4 minutes or until soft. Add mushrooms & cook for 4 minutes or until mushrooms are tender.
3. Drain fettuccine & return to saucepan. Whisk eggs in a small bowl with a fork. Add eggs, mushroom mixture, parmesan, parsley & salt & pepper to fettuccine & toss until well combined. Place saucepan over medium heat & toss for 1 minute or until egg mixture has just set. Serve immediately.