



Swiss brown mushroom, bacon & basil pasta

Preparation: 15 minutes

Cooking: 16 minutes

Serves: 4

400g dried penne pasta
2 tbs olive oil
1 cup basil leaves
3 garlic cloves, crushed
4 bacon rashers, rind removed & chopped
1 red onion, cut into thin wedges
400g Swiss brown mushrooms, sliced
300ml carton cream
salt & ground black pepper, to taste

1. Cook penne in a large saucepan of salted boiling water, according to packet directions, until al dente.
2. Meanwhile, heat oil in a medium frying pan over medium-high heat. Add basil & cook for 2 minutes. Using a slotted spoon, remove & set aside to drain on paper towel.
3. Add garlic & bacon to the frying pan & cook, stirring often, for 3-4 minutes or until light golden. Add onion & mushrooms & cook, stirring frequently, for 5 minutes or until tender. Stir in cream. Reduce heat to medium & cook, stirring occasionally, for 5 minutes or until sauce comes to the boil & thickens slightly.
4. Drain penne & return to the saucepan. Add mushroom mixture, basil & salt & pepper. Toss gently over low heat until heated through & serve.