



Linguine with mushrooms, herbs & pancetta

Preparation: 10 minutes

Cooking: 17 minutes

Serves: 4

400g dried linguine pasta
2 tbs olive oil
1 medium onion, finely chopped
8 thin slices pancetta, roughly chopped
500g cup mushrooms, thickly sliced
1 /2cup chicken stock
1 /4cup finely chopped fresh flat-leaf parsley
1 /4cup thinly sliced fresh chives
salt & ground black pepper, to taste

1. Cook the linguine in a large saucepan of salted boiling water for 9-10 minutes or until al dente.
2. Meanwhile, heat the oil in a large frying pan over medium-high heat. Add the onion & cook for 3 minutes or until soft. Add the pancetta & cook, stirring frequently, for 2-3 minutes or until crisp.
3. Add the mushrooms to the pan & cook, stirring occasionally, for 3-4 minutes or until the mushrooms are tender. Stir in the stock & cook for 2 minutes or until hot.
4. Drain the linguine & return the linguine to the saucepan. Add the mushroom mixture, parsley & chives. Toss gently over low heat for 2 minutes or until heated through. Season with salt & pepper & serve immediately.