



Spaghetti mushroom carbonara

Preparation: 10 minutes

Cooking: 12 minutes

Serves: 4

400g dried spaghetti
1 tbs olive oil
4 bacon rashers, rind removed
& thinly sliced
1 onion, finely chopped
400g button mushrooms, diced
3 eggs
50g parmesan, finely grated
salt & ground black pepper, to taste

1. Cook spaghetti 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 bacon & onion & cook, stirring often, for 4 minutes or until light golden. Add mushrooms & cook for 2 minutes or until mushrooms are tender.
3. Drain spaghetti & return to saucepan. Whisk eggs in a small bowl with a fork. Add eggs, mushroom mixture, parmesan & salt & pepper to spaghetti & toss until well combined. Place saucepan over medium heat & toss for 1 minute or until egg mixture has just set. Serve immediately.