



Mushroom, pancetta & creamy tomato pasta

Serves 4

2 tbs olive oil
1 medium brown onion, finely chopped
150g sliced pancetta, roughly chopped
2 garlic cloves, crushed
500g button mushrooms, sliced
3 cups (750ml) tomato pasta sauce
1/2 cup chicken stock
400g dried pappardelle or fettuccine pasta
1/2 cup reduced fat thickened cream
1/2 cup flat-leaf parsley, roughly chopped

- 1.** Heat oil in a large frying pan over medium heat. Add onion, pancetta and garlic. Cook, stirring often, for 3 minutes until onion is tender. Add mushrooms. Cook, stirring often, for 5 minutes.
- 2.** Stir in pasta sauce and stock. Cover and bring to the boil. Reduce heat to low, partially cover and simmer for 10 minutes.
- 3.** Meanwhile, cook pasta in a large saucepan of boiling water following packet directions until al dente. Drain.
- 4.** Stir cream and parsley into mushroom mixture. Season with salt and pepper. Simmer for 1 minute. Serve with pasta.

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