



Mushroom & pancetta spaghetti

Preparation: 10 minutes

Cooking: 12 minutes

Serves: 4

400g dried spaghetti

200g thinly sliced pancetta, shredded

1 /3cup olive oil

500g cup mushrooms, thickly sliced

1 cup finely grated parmesan cheese

salt & ground black pepper, to taste

1. Cook spaghetti in a large saucepan of salted boiling water, according to packet directions, until al dente.
2. Meanwhile, heat a large frying pan over high heat. Add pancetta & cook, stirring often, for 4-5 minutes until pancetta is crisp. Remove to a plate & set aside.
3. Add 2 tbs oil to the frying pan & heat over high heat until hot. Add mushrooms & cook, stirring often, for 4 minutes or until mushrooms are tender & golden. Set pan aside.
4. Drain spaghetti & return to the saucepan. Add pancetta, mushrooms & remaining oil. Toss gently over low heat for 2 minutes or until heated through. Remove from heat, add 2/3cup & season with salt & pepper. Toss well to combine.
5. Spoon onto serving plates, top with remaining parmesan & serve immediately.