
LIZZY'S

MUSHROOM, BACON & PARMESAN SPAGHETTI

For 3-4
people



Ingredients

300 gr spaghetti
500 gr button mushroom
150 gr bacon
5 plump cloves of garlic
250 gr parmesan
Salt
Pepper

Method

Slice mushroom thinly
Chop bacon in small size
Slice garlic thinly

Add olive oil and a cube of butter in hot pan, add a dash of salt to prevent butter being burned.

Saute and caramelize sliced mushroom until golden brown and extract its earthy aroma, and put aside.

Boil water for pasta, add some salt (no need to put oil in the water).

Saute bacon until crisp or just soft according to your preference.

When bacon is ready, put the mushroom back in and in the sliced garlic, stir until garlic is aromatic.

When pasta is cooked, add them in straight from the boiling water to the sauted mixture. No need to strain the water. In fact a bit of pasta water in it is good, would prevent the dish from too dry.

Add a cube of butter again and a handful of parmesan.

Mix them together in the pan.

Ready and serve, sprinkle with parsley and another generous amount of parmesan.

NOW EAT!!!

Enjoy!

