

Chicken and bacon carbonara

Ingredients

- 50 g of Spaghetti
- $\frac{1}{2}$ onion
- 2 cloves of garlic
- A piece of chicken
- 1 slice of bacon
- 1 chicken stock cube
- 100ml double cream
- 2-3 mushrooms
- $\frac{1}{2}$ tsp Dijon mustard
- Handful of coriander

Method

1. Cook the Spaghetti in boiling salted water. Sieve when ready.
2. Slice the mushrooms.
3. Chop onions, garlic & coriander.
4. Cut the chicken and bacon into bite size.
5. Mix in the chicken stock cube with 200ml of boiling water and put to the side.
6. Fry Bacon and chicken for a few minutes then add onion, garlic and mushrooms.
7. Add the mustard and mix well, turn down the heat.
8. Pour in the chicken stock and mix.
9. Measure out your cream and pour it into your mixture.
10. When it starts thickening add your cooked pasta and toss gently, leave to simmer for 2-3 minutes.
11. Serve with the coriander.