

Spaghetti Carbonara

Ingredients

- 50 g of Spaghetti
- $\frac{1}{2}$ onion
- 2 cloves of garlic
- 1-2 slices of bacon
- 1 vegetable stock cube with 200ml hot water
- 100ml double cream
- 2-3 mushrooms
- $\frac{1}{4}$ 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 bacon into bite size.
5. Mix in the vegetable stock cube and put to the side.
6. Fry Bacon for a few minutes then add onion, garlic and mushrooms.
7. Add the mustard and mix.
8. Pour in the vegetable stock and turn your hob to a low heat.
9. Measure out your cream and pour it into your mixture and mix.
10. Add your cooked pasta and toss gently, leave to simmer for 2-3 minutes.
11. Serve with the garnish.