



Creamy Cheesy Penne

Season: any

Serves: 28

Recipe source: IGA - Cooking made easy/adapted by Mrs Cassels

Fresh from the garden: parsley

- Preparation time 20 mins * Cooking time 15 mins

| Equipment: | Ingredients: |
|---------------------|-----------------------------------|
| Knives | 300gram Penne |
| Measuring cups | 2 tablespoon minced garlic |
| Measuring spoons | 100 gram button mushrooms |
| Electric frying pan | 40 gram butter |
| | 250 gram bacon |
| | 2 tablespoon fresh thyme |
| | 300ml thickened cream |
| | 150 gram grated cheddar cheese |
| | Pinch of Salt and pepper to taste |

What to do:

1. Quarter the mushrooms.
2. Finely chop the thyme.
3. Sauté the garlic, mushrooms and thyme in butter until the mushrooms are cooked.
4. Add the bacon, cream and cheese and bring to the boil.
5. Season with salt and pepper and add the pasta to heat through.