

# Fettuccine Boscaiola

## Ingredients

375g fat-free fettuccine  
1 tablespoon cornflour  
375ml light and creamy evaporated milk  
1/2 cup prepared chicken stock  
3 pieces short-cut bacon, finely chopped  
2 garlic cloves, crushed  
3 spring/green onions, finely shredded  
olive oil cooking spray  
6 button mushrooms, finely sliced  
1/4 cup fresh parsley, chopped



## Method

1. Bring a large pan of water to the boil. Add the pasta and cook for 6-8 min or until tender. Drain and return to the pan to keep warm.
2. Blend cornflour and 1 tablespoon of milk to a smooth paste. Add remaining milk, stock, and salt and pepper. Spray a non-stick pan with oil and heat over medium-high heat. Add bacon, garlic and onions. Cook for 6 min or until bacon is golden, stirring often.
3. Add mushrooms and cook for a further 4 min. Pour over milk mixture. Cook, stirring until thickened. Pour over the pasta in the pot, toss to combine. Season with salt and pepper and garnish with fresh parsley.