



MUSHROOM PASTA BAKE

■ SERVES 4-6 ■ PREP: 15 MINS ■ COOK: 1 HOUR

2 tps olive oil
1 onion, finely chopped
2 cloves garlic, crushed
4 bacon rashers, chopped
500g button mushrooms, halved
2 x 300ml tubs light cooking cream
1¾ cups chicken stock
375g rigatoni

1 cup frozen peas
½ cup chopped fresh parsley
1 cup grated tasty cheese

1 Grease a large baking dish (14-cup capacity).
2 Heat oil in a large saucepan. Add onion, garlic and bacon. Cook, stirring occasionally, until

onion is soft. Add mushrooms. Cook, stirring occasionally, until mushrooms are almost tender. Add cream and stock. Bring to boil. Stir in uncooked pasta. Pour into prepared dish. Cover tightly with foil.

3 Cook in a hot oven (200C) for about 45 minutes, or until pasta

is almost tender. Uncover. Stir in peas and parsley. Sprinkle with cheese. Return to oven. Cook, uncovered, for about a further 15 minutes, or until pasta is tender and cheese browned.

4 Stand pasta bake for 10 minutes before serving.

ONLY
\$3.00
PER
SERVE