



## BACON BAKED PASTA WITH MUSHROOM CHEESE SAUCE

With all my cooking, it's no surprise that I sometimes end up with a few leftovers.

On the rare occasion I have some bacon and mushrooms lying around, I always know what to make! As I always have some pasta in my cabinet and various sliced cheeses in my 'fridge (when I want an easy meal), this recipe calls out my name. Creamy, cheesy, and with bacon!

### INGREDIENTS:

4 slices	SCS Cheese Slices
1 tbsp	SCS Cream Cheese
250gm	Penne Pasta (Or any other tubular pasta)
4 slices	Streaky Bacon (Sliced)
6	Button Mushrooms (Sliced)
1 tsp	Garlic (Chopped)
300ml	Pasta Tomato Napolitana Sauce (Plus a little additional for serving)
1tbsp	GOURMET Extra Virgin Olive Oil

### Salt & Pepper (To taste)

1. Preheat the oven to 180°C.
2. Cook the pasta until al dente, according to packaging instructions.
3. In a pan, heat the olive oil and cook the bacon.
4. Cook for about 5 minutes and add in the mushrooms and garlic.
5. Fry for another 2 minutes and add in the tomato sauce.
6. Simmer for 5 more minutes.
7. Stir in the cream cheese. Season to taste.
8. In a large bowl, toss the pasta with the sauce, coating evenly.
9. Spoon the pasta into a loaf tin and top it with the remaining sauce in the bowl.
10. Layer the BBQ cheese slices on top. Bake in the oven for about 20minutes.
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12. Remove from the oven and let set for about 15 minutes.
13. Serve with more tomato sauce as desired.