



FUNGHI FRUSILLI

SERVES 2



FUNGI FRUSILLI

Ingredients

200g pasta

1 tin of bacon grill

1 carrot

1 small onion, finely chopped

2 garlic cloves, finely chopped

Drizzle of oil (preferably vegetable oil)

1 tin of Cream of Mushroom Soup

25g cheese, grated (optional)

Salt & pepper (optional)



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Recipe

- 1 | Cook pasta according to instructions.
- 2 | Peel the carrot, cut half of the it into sticks and the other half into paper thin strips (you can use a potato peeler for this).
- 3 | Cut the bacon into strips.
- 4 | In a large saucepan, heat 3 tablespoons of sunflower oil. Fry the bacon for 2 or 3 minutes until crisp.
- 5 | Remove from the pan and set aside. Add the onions, garlic and carrot sticks to to the pan and fry for 3 minutes.
- 6 | Pour in the soup and season with pepper (if using).

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Recipe cont.

- 7 | Simmer and stir for 5 minutes until the soup becomes creamy, and starts to stick to the sides of the saucepan.
- 8 | Add in the bacon back into the pan and mix into the soup mixture, simmer and stir for another 2 minutes.
- 9 | Combine with the pasta, cover and simmer for another 3-4 minutes.
- 10 | Remove from the heat and gently stir in the carrot strips, serve with cheese on top (if using)

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Cost

Pasta - 12p

Bacon - £1.00

Carrot - 6p

Garlic - 10p

Oil - 2p

Soup - 45p

Cheese - 50p

TOTAL - £1.82

