

Pappardelle with Bacon, Mushrooms and Truffle Oil

Ingredients

- 4 Bacon Slices (chopped)
- 10 Crimini Mushrooms (sliced)
- 8 clv Garlic (minced)
- 8 oz Pappardelle
- 2/3 c Heavy Cream
- 6 T Parmesan (grated)
- 4 t Truffle Oil
- 0 ds Salt
- 0 ds Ground Black Pepper
- 2 Green Onions (chopped)

Instructions

1. Cook pasta in salted water according to package directions.
2. While pasta is cooking cook chopped bacon over medium heat until it renders fat, drain it if your bacon is too fatty.
3. Add mushrooms with dash of salt and pepper and cook for 5 minutes over medium heat, then add garlic and cook for 30 seconds longer. Turn off heat.
4. Transfer pasta into the pan with bacon and mushrooms. Reserve water. To the pan add truffle oil, heavy cream and grated parmesan gently toss to coat. Your pasta will absorb the sauce very quickly. Add pasta water to loosen the sauce to a silky smooth consistency.
5. Add green onions and mix well. Add salt and

Pappardelle with Bacon, Mushrooms and Truffle Oil

pepper to taste then mix again. Serve immediately.