

Carbonara Noodles

Ingredients

- 200g cooking bacon, diced
 - 100g mushrooms, sliced
- 2 packets chicken-flavoured instant noodles
 - 2 eggs
 - 50ml double cream
- 25g shredded Italian hard cheese, plus extra for serving

Methods

- 1.** Cook the bacon in a non-stick frying pan over medium heat, stirring, for 3-4 minutes or until beginning to crisp.
- 2.** Add the mushrooms and cook for an additional 4 minutes.
- 3.** Meanwhile, cook the noodles following packet directions.
- 4.** In a jug, whisk together the eggs, cream, and Parmesan. Season with pepper.
- 5.** Remove the pan from heat.
- 6.** Quickly add the cooked noodles, egg mixture, and reserved cooking liquid to the pan.
- 7.** Toss until combined. (The heat from the noodles will cook the egg slightly and form a creamy sauce).
- 8.** Add a couple of tablespoons of water if needed to loosen the sauce.
- 9.** Serve immediately, topped with extra Parmesan.