

Fettucine carbonara



RECIPE

Ingredients

300g Diced bacon
300mL Cream (any cream is fine – I've used thickened cream and pouring cream)
1 packet Fettucine
Salt & pepper (to taste)

Cooking instructions

1. Prepare fettucine according to instructions.
2. Fry bacon in a frypan until crispy. Turn off heat.
3. Add drained fettucine into the pan.
4. Pour over cream a bit at a time and toss the ingredients in the pan. If the mixture is too runny, add more fettucine. If the mixture is too dry, add more cream.
5. Season with salt to taste
6. Pack into microwaveable box and freeze!

Reheat instructions

1. Heat up the boxed food either in its box or emptied onto a plate.
2. If the mixture is too dry on reheat add some cream or milk to moisten.