

ORIGINAL  
**PHILADELPHIA**

# Carbonara Style Garlic & Herb Philadelphia Pasta



By Lorraine  
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# Carbonara Style Garlic & Herb Philadelphia Pasta

**Serves : 4   Prep Time : 5 mins   Cooking Time: 30 mins**

## Ingredients

225g of spaghetti

170g Philadelphia Light Garlic & Herbs

3 tbsp of milk

60g of parmesan or pecorino grated

100g of bacon, cooked until crispy and crumbled up

150g of mushrooms, sliced

## Method

Cook the pasta in boiling water according to the packet instructions. Meanwhile, as the pasta cooks, in separate pans fry the bacon and chopped mushroom in a little oil for a few minutes.

Put the Philadelphia into a bowl with 3 tbsp of milk and the parmesan/pecorino cheese and half of the bacon bits, and mix together well. Then add the mushrooms and stir through.

Once the pasta is cooked, drain it off into a colander, keeping some cooking water aside for later, then tip it back into the pan and add the cheese mixture. Stir well together to combine and heat everything through. If the sauce is too thick, add a little of the cooking water. Then serve, adding the chopped bacon bits on top and an optional garnish of parsley.

Each 276g serving contains:

ENERGY	FAT HIGH	SATURATES HIGH	SUGARS LOW	SALT MED
2021 KJ 483 KCAL	23.5g	10.8g	3.6g	1.77g
24%	34%	54%	4%	30%

of your reference intake.

Typical values per 100g:

732 kJ/175kcal

