

# Quick and Easy Linguine, Bacon and Mushrooms Recipe

Who ever said that a delicious meal needed to have a ton of ingredients and take forever to make? We sure didn't, and this delicious linguine dish from Giangi's Kitchen is proof positive. With bacon and mushrooms and just the right amount of Parmesan cheese, your tastebuds will be tingling with every bite. In just 20 to 30 minutes tops, you can have this delectable pasta dish on the table, and your family will think you've been slaving over a hot stove. Add a salad and a warm baguette, and dinner is complete!



Servings: 4 servings

## Ingredients

4 slices thick bacon, sliced into ¼ to ½ inch slivers  
4 cremini mushrooms, stemmed and sliced thinly  
1 pound linguine pasta  
2 eggs  
salt and pepper  
3 tablespoons parmesan cheese  
Additional grated parmesan cheese for top

## Preparation

1. Bring a large pot of salted water to a boil and cook the pasta according to packaging direction for "al dente", or 1 to 2 minutes less than it normally would take. Reserve some of the cooking water.
2. Meanwhile, in a skillet over medium-high heat add the bacon and start browning. Once some of the fat of the bacon has rendered, add the mushrooms and sauté until the bacon is crisp and the mushrooms nicely golden. Season with salt and pepper at the last minute before serving.
3. In a large bowl whisk the 2 eggs. Add the parmesan cheese and a couple of grinds of pepper (optional). Once the pasta is ready add it to this bowl with the eggs and stir well, adding some of the cooking water to keep moist. Coat all the linguine well. Add the bacon and mushrooms to the bowl and stir until all well incorporated. (NOTE: The heat from the pasta, as well as the bacon and mushrooms, will cook the eggs as you mix.)
4. Serve in warm plates with more grated parmesan cheese if so desired.