

PARSLEY & BACON PASTA



INGREDIENTS

- 375g pasta
- 30g butter
- 1 onion sliced
- 1 cup bacon pieces
- 3/4 cup cream
- 1 beaten egg
- 1/4 cup chopped continental parsley

METHOD

Add pasta to boiling water until tender, drain.

Melt butter in frypan, add onion and bacon and stir for about two minutes.

Stir in cream, egg, parsley and stir on low for two minutes. Don't boil.

Stir in pasta, and stir over heat until heated thoroughly.
