



Mushroom & Ham Pasta

3/4 of a pound of button mushrooms
4 ounces of frozen peas
3 ounces of ham or bacon bits
1 Knorr chicken cube
1 Knorr Vegetable cube
3/4 of a pint of water (Or chicken stock if available)
6 ounces of gluten free pasta
2 ounces of strong cheddar cheese to finish
1 Onion (Diced)
A little olive oil

Fry the bacon in the olive oil in a frying pan, then add the onion and flour, mixing to form a roux.

Meanwhile place the water in a pan, add the stock cubes and bring to the boil making sure the cubes have dissolved.

Pour this liquid into the frying pan containing the bacon and onions, stir well, and return the resultant mixture to the saucepan

Add the peas and mushrooms, bring the mixture to the boil, and simmer covered for 15 minutes. Pour off the liquid through a sieve

While this is cooking, boil the pasta in plenty of water for 6 minutes. Strain well, place in a casserole dish. , add the mushroom mixture from the sieve and enough of the liquid to cover this. Reserve the rest of the liquid for the sauce

Sprinkle the grated cheese over the top and cook in the oven at Mark 5 in the centre for 25 to 30 minutes. Serve immediately with the sauce and a salad

Serves 4 people



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- Thecreamoftartarcompany.com

Thecreamoftartarcompany.co.uk

Email:- Thecreamoftartarcoltd@hotmail.com

Tel:- 07710958581