Posted on 16 October 2012

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Bacon and Macaroni Pasta

Ingredients

100g bacon
1 cup Macaroni pasta - cooked
1/4 cup canned mushrooms - sliced
1/4 cup butter
1/4 cup fresh milk
1 packet Cheese Magic sauce (ready made mix)

Preparation

1. Sauté bacon till it turns crunchy and crispy.
2. Keep aside.
3. The throw in the mushrooms and sauté for another 1 minute.
4. Add the Macaroni with the butter, milk and Cheese Magic sauce.
5. Cook over low heat for 3 minutes - stirring occasionally.
6. Garnish with rest of the bacon.

Cooks Note