

Posted on 16 October 2012 by Mary Santander

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