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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
