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Prevent and Protect
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FUSILLI WITH BACON, ONIONS AND MUSHROOMS

MarthaStewart.com

Serves 4

- 1 tablespoon extra-virgin olive oil
- 3 slices thick cut bacon or pancetta, cut into $\frac{1}{4}$ -inch pieces (about $\frac{3}{4}$ cup)
Coarse salt and freshly ground pepper
- 1 large yellow onion, halved lengthwise and thinly sliced (3 cups)
- 10 ounces cremini mushrooms, trimmed and cut into $\frac{1}{4}$ -inch slices (3 cups)
- $\frac{3}{4}$ pound fusilli or other short pasta
- 1 cup loosely packed fresh mint or parsley leaves, chopped
- 2 ounces finely grated Parmesan cheese-($\frac{3}{4}$ cup)

- While bringing a large pot of salted water to a boil, heat oil and bacon in a large skillet over medium heat until bacon fat is golden brown, about 8 minutes. Add onion and a pinch of salt, and cook, stirring frequently, until tender, about 8 minutes.
- Pushing onion and bacon to edge of skillet; add mushrooms to center, in a single layer as much as possible. Raise heat to medium-high and cook, without stirring, until mushrooms begin to sizzle and brown, about 5 minutes. Reduce heat to medium, sprinkle mushrooms with salt, and stir onion and bacon into mushrooms. Cook mixture, stirring occasionally, until mushrooms are tender, about 3 minutes.
- When water boils, add pasta and cook until almost al dente, about 10 minutes (do not drain water). Transfer pasta to skillet using a strainer. Reduce heat to low, and gradually stir in 1 cup pasta water, about $\frac{1}{2}$ cup at a time. Toss over low heat until sauce is silky and pasta is well coated, 2-3 minutes.
- Turn off heat. Stir in mint or parsley, and half the cheese. Season with pepper. Divide among 4 bowls, and top with remaining cheese.