

Chestnut Mushroom and Pancetta Linguine



Serves 4 **Prep 15 mins**

Cook 35 mins

Easy

Ingredients

2 tbsp olive oil plus extra for drizzling

1 large onion, finely chopped

100g pancetta or streaky bacon, rinds removed & cut into small dice

450g chestnut mushrooms, roughly sliced

150ml red wine

2x 400g cans chopped tomatoes

1 tbsp sun-dried tomato puree or red pesto

1 tsp golden caster sugar

350g fresh linguine

100g goat's cheese, cut into 4 thick slices

1. Heat 2 tbsp olive oil in a large saucepan and stir in the onion. Gently cook, stirring often, for at least 8 mins or until the onion is soft and golden brown.
2. Add the bacon and mushrooms. Continue frying, stirring all the time, for 10 mins or until all the liquid has evaporated and the bacon and the mushrooms are cooked.
3. Pour in the wine and bring to the boil. Bubble the wine for 2 mins and then stir in the tomatoes, tomato puree or pesto, sugar and season to taste. Bring to the boil and simmer, uncovered, for 15 mins.
4. While the sauce is simmering, cook the pasta in boiling salted water according to packet instructions.
5. Preheat the grill to hot. Put the slices of goat's cheese on a baking sheet, drizzle with a little olive oil and sprinkle with freshly ground black pepper. Pop under the hot grill for 1-2 mins until golden.
6. Drain the pasta well and stir it into the hot sauce. Serve immediately, with a slice of toasted goat's cheese on top.