

Creamy Seafood Marinara

Serves: 1

Prep time: 8 Minutes

Cooking time: 10 Minutes

Ingredients:

- 1 slice shortcut bacon
- ½ small onion, finely chopped
- 1 clove garlic, finely chopped
- 1 tablespoon butter
- ¾ cup cream
- 1 teaspoon white wine
- 150g seafood marinara
- 1 cup cooked fettuccine ***
- 1 tablespoon Parmesan cheese, grated
- Parsley, chopped

Method:

- Pan fry bacon until just cooked, remove and chop very fine, almost minced
- Wipe pan clean, return to heat and add butter
- When melted add onion and garlic and cook for 2 minutes
- Add cream, wine and bacon bring to boil
- Reduce heat to a simmer
- Add seafood, cook 3-5 minutes, until seafood is just cooked
- Season with salt and pepper
- *****Meanwhile cook your pasta according to packet** (I used 2 minute fettuccine)
- Place cooked fettuccine into serving plate and pour seafood over the top of pasta
- Sprinkle chopped parsley and grated parmesan cheese over the top



This dish fills your yummy tummy with such lasting flavours