



Bachelor's Alfredo

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200ml cream
- 150g pasta of your choice
- pork product of your choice for two (weiners used in this recipe)
- 1/2 head of broccoli
- fist full of mushrooms
- salt
- ground pepper
- garlic to taste
- olive oil
- 1 egg yolk
- 1 tsp dashi (powdered fish stock)
- crushed red peppers for hotness

Instructions

This recipe is quick and easy - i.e. great bachelor food. And there's enough here for lunch left-overs, or to entertain a guest with as well.

1. Cut and boil the broccoli for 2 - 3 minutes, until cooked
2. Cook the pasta in salted, boiling water.
3. Cut the pork product in to thin slices about an inch long.
4. Begin to cook the pork in a frying pan with a bit of olive oil, crushed peppers, and garlic, browning on both sides
5. Cut the mushrooms and cook them with the bacon
6. When the pork and mushrooms are cooked, add the broccoli, pour the cream on top and reduce the heat to low
7. Add salt and dashi to taste

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8. Continue to stir until the pasta is done cooking
 9. Add and stir the egg yolk into the cream. The cream should begin to thicken.
 10. Toss the pasta in a bit of olive oil and serve in bowls, spooning the cream sauce on top.
 11. Garnish with a few turns of your pepper cracker and relish in your single life!