

Fresh Fettuccine with Crispy Pancetta, Sauteed Mushroom and Cherry Tomato

(Adapted from Chef Fabio Viviani)

Serves 2, double ingredients for 4 servings

Prep Time: 20 minutes

Cook Time: 30 minutes

2 cups cherry tomatoes (20 small), halved and seeded

2 Tbsp. **Bertolli® Extra Virgin Olive Oil**

Salt and fresh ground black pepper

2 ounces pancetta or bacon, diced

1 Tbsp. **Bertolli® Extra Light Tasting Olive Oil**

4 to 5 cloves garlic, finely chopped

12 ounces oyster mushrooms, very thinly sliced

1/2 cup chicken broth, divided

8 ounces fresh fettuccine

2 Tbsp. chopped fresh parsley

Shaved Parmesan cheese

Preheat oven to 475°. Drizzle tomatoes with **Bertolli Extra Virgin Olive Oil**. Season with salt and fresh ground black pepper to taste. Arrange in baking pan and roast 5 to 10 minutes or until wilted.

Sauté pancetta with **Bertolli Extra Light Tasting Olive Oil** over medium-high heat until crisp. Season with fresh ground black pepper and very little salt. Add garlic and mushrooms and sauté until golden brown.

Add roasted tomatoes and 1/4 cup broth to sauté pan. Reduce heat and simmer uncovered.

Add fettuccini to boiling water over high heat, stirring occasionally until it floats, approx. 5 to 8 minutes.

Add cooked fettuccine to sauté pan and remaining broth. Increase heat and drizzle with **Bertolli Extra Virgin Olive Oil**. Add parsley. Simmer 2 to 5 minutes.

Top with shaved Parmesan and serve.