

# Chestnuts with Penne

(Serves 4)

400 g penne (or rigatoni)  
1 tablespoon olive oil  
1 tablespoon butter  
2 cloves garlic, crushed  
1 onion, chopped  
300 g peeled chestnuts, quartered  
3 thin slices pancetta, cut into strips  
150 g button mushrooms, thickly sliced  
1 tablespoon chopped flat leaf parsley  
Salt and cracked black pepper  
1/2 cup cream

Cook pasta in lightly salted boiling water until 'al dente'.

Meanwhile, heat the oil and butter in a large saucepan. Add the garlic, onion, chestnuts and pancetta and cook over low heat, stirring occasionally, until onion is soft but not brown. Add the mushrooms and stir over high heat until lightly cooked. Add the parsley and cream and stir over low heat until hot.

Add the hot drained pasta and stir to combine. Season with salt and cracked pepper.

