

# Creamy Sardine Pasta

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*This is another tasty and comforting way to use tinned sardines. The fish combines with cream cheese, bacon, onions and mushrooms before being tossed with hot pasta and if you like, sprinkled with cheese. The perfect way to warm up on a cold winter's day!*

## Ingredients:

1 x 120g tin sardines in brine water  
250g dried fusilli  
100g cream cheese  
3 x rashers bacon  
150g mushrooms  
1 small onion  
150ml fish stock (or as needed)  
Salt and pepper  
Small handful fresh parsley, chopped  
Drizzle of oil

## Directions:

1. Finely chop the onion and thinly slice the mushrooms. Chop the bacon into chunks.
2. Cook the pasta according to packet instructions in boiling salted water. Meanwhile, make the sauce.
3. Heat the oil and then fry the bacon until it begins to turn light pink and release fat, then add the onion and fry until softened and browned. Add the mushrooms and the sardines and break the sardines up with your spoon.
4. Add the cream cheese and stir well. Once it has melted down a bit, add the stock, stirring all the while. Simmer for five minutes or so or until the fish chunks are cooked through. Stir through half the parsley.
5. Toss the hot pasta in the sauce and sprinkle the rest of the parsley over to serve.

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