

Forum:[Hack Forums](#)

Thread: [Help Me Decide What to Cook](#)

Michael - October 13, 2026, 2:04 am

I think for today I'd make a pasta with bacon and cheese.
What's your recommendation?

Deany - October 13, 2026, 2:26 am

Don't cook anything just order Chipotle.

Fish - October 13, 2026, 2:42 am

cook a nice lamb ragu

Michael - October 13, 2026, 4:03 am

(Oct 13, 2026 02:26 AM)Deany Wrote: [\[CITE\]](#) Don't cook anything just order Chipotle.
Man, you just addicted at this point.

(Oct 13, 2026 02:42 AM)Fish Wrote: [\[CITE\]](#) cook a nice lamb ragu
Just googled this, this looks delicious.
Although it seems like a lot of work.

Bastille - October 13, 2026, 10:27 am

That's not cooking ?

Few ideas :

- Bœuf bourguignon (with bourguignon red wine, but it needs few hours to cook)
- Chicken / curry / coconut milk (with some pepper, coriander)
- Mushroom soup (button, creminis, oyster mushroom, onion, garlic, olive oil, heavy cream, ...)
- Chili con carne (ground beef, garlic, red pepper, green pepper, kidney beans, chopped tomatoes, tomato paste, cumin, paprika, chili powder, ...)

When I cook I usually make it for few days, as it takes a lot of time, and it's definitely worth the time

Michael - October 13, 2026, 1:26 pm

(Oct 13, 2026 10:27 AM)Bastille Wrote: [\[CITE\]](#) That's not cooking ?

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When I cook I usually make it for few days, as it takes a lot of time, and it's definitely worth the time
A true bon vivant.

Although that sounds delicious, it also all sounds like a lot of work haha.

Lefty - October 15, 2026, 5:39 am

As others said, why cook when you uber exists haha.. but seriously its getting too expensive :(

sharn - October 18, 2026, 1:54 pm

That sounds like a solid dinner plan.

I would add some chili flakes if you enjoy a little heat.

The Pact - October 18, 2026, 10:38 pm

(Oct 13, 2026 02:04 AM)Michael Wrote: [\[CITE\]](#) I think for today I'd make a pasta with bacon and cheese.

What's your recommendation?

Here this one is fast and easy. My late husband used to love when I made this.

Low-Fat Bacon–Mushroom Pasta

Ingredients (1–2 servings)

1–2 rashers bacon, dry-fried

1 cup mushrooms, sliced

¼– 1/3 cup light evaporated milk

1–2 tsp soy sauce

Splash of pasta water

White pepper

Optional: garlic, spring onion, tiny bit of sesame oil

Dry-fry bacon until most fat is gone. Remove and chop.

In the same pan, add mushrooms; let them release moisture.

Add garlic if you want it.

Pour in evaporated milk and soy sauce.

Add a splash of pasta water to loosen it into a proper sauce.

Return bacon.

Season with "white pepper".

Toss through pasta.

Fast and yummy I'm about to make this with chicken bacon.