



Pasta with Bacon and Peas

Ingredients:

- 320 gm spaghetti (or any pasta shape)
- 1 tbsp cooking oil
- 200 gm smoked bacon lardons OR rashers
- 1 onion
- 3 garlic cloves
- 100 mls chicken stock *
- 50 mls cream
- 200 gm frozen peas
- 1 lemon (optional)

Method:

- Remove the peas from the freezer and keep to one side to defrost.
- Cook the spaghetti according to the packet instructions.
- Chop or crush your garlic cloves.
- Thinly slice the onion.
- If using rashers, cut into small pieces.
- Heat your cooking oil in a large pan over a medium heat.
- Add the bacon lardons/pieces and cook until it is starting to crisp up.
- Remove the bacon from the pan and put to one side in a bowl.



Add the onion and garlic to the same pan, lower the heat slightly and cook until beginning to soften.

Add the stock and stir through and then add the cream.

Cook together until slightly thicker.

Add your peas to the pan with the cooked bacon, and cook for a little longer to ensure it is all hot.

If your sauce is getting a little thick, add a small bit of water to make it thinner.

Add the cooked spaghetti to the pasta sauce and mix in well together.

Squeeze a little lemon juice over the pasta before serving.

NOTE – * Use a stock pot, or stock cube dissolved into 100 mls hot water.