



# Carbonara Style Bacon Linguine

with sprinkled chives and dressed leaves

Family Quick Cook 20-25 mins

3



Bacon Lardons



Dried Linguine



Chives



Creme Fraiche



Rocket



Grated Italian Style Hard Cheese

Pantry Items: Egg, Salt, Pepper, Oil, Water

## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Colander, whisk

## Ingredients

	2P	4P
Bacon Lardons	200 g	400 g
Dried Linguine	180 g	360 g
Chives	5 g	10 g
Crème Fraîche	125 g	250 g
Rocket	40 g	80 g
Grated Italian Style Hard Cheese	50 g	100 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>300 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3490 kJ/ 834 kcal	1163 kJ/ 278 kcal
Fat (g)	45.6 g	15.2 g
Sat. Fat (g)	22.4 g	7.5 g
Carbohydrate (g)	67.4 g	22.2 g
Sugars (g)	5.9 g	2 g
Protein (g)	39.1 g	13 g
Salt (g)	3.1 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

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## Cook the Pasta

- Boil a large pot of **salted water** for the **linguine**.
- When boiling, add the **linguine** to the **water** and bring back to the boil. Cook until softened, 12 mins.
- Once cooked, reserve a cup of **pasta water** then drain the **linguine** in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to prevent sticking.

**TIP:** *If you're in a hurry you can boil the water in your kettle.*



## Finish and Serve

- Toss the **salad leaves** with a drizzle of **oil** and season to taste with **salt** and **pepper**.
- Divide the **pasta** between bowls and top with the **chives**.
- Serve the salad alongside.

## Enjoy!



## Fry the Bacon

- While the **pasta** cooks, finely chop the **chives** (use scissors if you prefer).
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the **bacon lardons**. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Fry until golden, 5-8 mins, stirring occasionally.



## Make the Sauce

- While the **bacon** fries, whisk 1 **egg** (double for 4p) with **crème fraîche**, **cheese** and a good amount of **pepper**. Set aside.
- Once the **bacon** is ready, add the drained **linguine** to the pan and cook on medium-high heat for 2-3 mins.
- Remove the pan from the heat and add the **cheese** and **egg** mix. Stir together to coat well.
- Loosen the sauce with a splash of the reserved **pasta water** if desired. Season to taste with **salt** and **pepper**.