






More Than Food

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## Spooky Super Quick Creamy Pasta with Peas and Bacon

Halloween is a bit like April Fools, everyone's playing practical jokes and leaping out behind doors to make others scream. "Saltimbocca" literally means to "jump in the mouth", so instead of jumping out of our skin with fear, we are jumping with joy at bringing you this classic Italian recipe! The ghostly skin of the smooth crème fraiche and ghoulish green peas along with the crispy bacon is a fantastic mix of textures and a surefire dinnertime winner!

 30 mins

 family box



Onion (1)



Garlic Clove (2)



Flat Leaf Parsley  
(4 tbsp)



Streaky Bacon  
(12 rashers)



Fusilli (500g)



Peas (2 cups)




Crème Fraîche  
(1 large pot)



Parmesan  
(3 tbsp)

## Ingredients

	2P	4P
Onion, chopped	-	1
Garlic Clove, chopped	-	2
Flat Leaf Parsley, chopped	-	4 tbsp
Streaky Bacon <b>1</b>	-	12 rashers
Fusilli <b>2</b>	-	500g
Peas	-	2 cups
Crème Fraîche <b>3</b>	-	1 large pot
Parmesan <b>3</b>	-	3 tbsp

 Our produce comes fresh from the farm so give it a little wash before using

**LH** Step for little hands

## Allergens

**1)** Sulphites | **2)** Gluten

**3)** Milk

**Nutrition per serving:** Calories: 933 kcal | Protein: 42 g | Carbs: 104 g | Fat: 39 g | Saturated Fat: 24 g



**1** Peel and finely chop the onion and garlic. Roughly chop the parsley. Cut the bacon into small strips or 'lardons' if you're being posh!

tsp of salt and a good few grinds of black pepper. Give it all a good stir.



**2** Boil a large pot of water for your pasta with ½ tsp of salt.

**6** Add the drained pasta and tenderstem into the sauce along with 6 tbsp of the pasta water and grate in half the grated parmesan. Give it a really good toss in the pan and allow it to heat through.



**3** Put a pan over a medium-high heat with ½ tbsp of oil. Add the bacon and cook for 3 mins until starting to crisp and then remove from the pan. **Tip:** Place your bacon on some kitchen paper to soak up the oil. Reduce the heat to medium, add your onion and allow to cook gently for 4-5 mins until soft. Add the garlic and cook for a further minute.

**7** Divide the pasta between your bowls and top with some of the chopped parsley and the remaining parmesan.



**4** Add the pasta to the water and cook for 9 mins or until 'al dente'. Add the peas for the last 2 mins of cooking time. Drain but keep some of the pasta water as you'll need it for the sauce.

**5** While your pasta is cooking turn your attention back to the sauce. Add the bacon back in along with 6 tbsp crème fraîche, ¼