



Linguine in Creamy Bacon Sauce with Peas, Rocket and Balsamic Drizzle

Family 25-30 Minutes

10



Linguine



Garlic Clove



Bacon Lardons



Chicken Stock Paste



Creme Fraiche



Peas



Grated Hard Italian Style Cheese



Rocket



Balsamic Glaze

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, frying pan and colander.

Ingredients

Ingredients	2P	3P	4P
Linguine 13)	180g	270g	360g
Garlic Clove**	2	3	4
Bacon Lardons**	90g	120g	180g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	150g	225g	300g
Peas**	120g	180g	240g
Grated Hard Italian Style Cheese** 7) 8)	40g	65g	80g
Rocket**	20g	40g	40g
Balsamic Glaze 14)	1 sachet	1 sachet	2 sachets
Pantry	2P	3P	4P
Water for the Sauce*	75ml	125ml	150ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	318g	100g
Energy (kJ/kcal)	3204 /766	1009 /241
Fat (g)	38.6	12.2
Sat. Fat (g)	17.5	5.5
Carbohydrate (g)	81.1	25.6
Sugars (g)	11.9	3.7
Protein (g)	32.2	10.1
Salt (g)	2.61	0.82

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Pasta

Bring a large saucepan of **water** to the boil with **½ tsp salt**.

When boiling, add the **linguine** to the **water** and bring back to the boil. Cook until tender, 12 mins.



Make your Creamy Sauce

Stir the **water for the sauce** (see ingredients for amount), **chicken stock paste** and **creme fraiche** into the **bacon**. Bring to the boil, then lower the heat and simmer until thickened, 5-6 mins.

Meanwhile, once the **pasta** is cooked, drain in a colander and pop back in the pan. Drizzle with **oil** and stir through to stop it sticking together.



Garlic Prep

While the **pasta** cooks, peel and grate the **garlic** (or use a garlic press).



Stir and Combine

Once the **sauce** has thickened, stir through the **cooked pasta**, **peas** and **three quarters** of the **hard Italian style cheese**.

Taste and season with **salt** and **pepper** if needed. Add a splash of **water** if it's a little thick.



Fry the Bacon

Heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, add the **bacon lardons** and stir-fry until golden, 4-5 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.*

Stir in the **garlic** and cook for 1 min more.



Finish and Serve

Share the **creamy bacon linguine** between your bowls and sprinkle with the remaining **cheese**.

Top with a handful of **rocket** and drizzle with the **balsamic glaze** to finish.

Enjoy!