



Bacon and Cheese Linguine

with creme fraiche and cherry tomatoes

Family 20-25 mins

4



Bacon Lardons



Onion



Cherry Tomatoes



Dried Linguine



Chopped Tomato with Onion & Garlic



Worcester Sauce



Creme Fraiche



Grated Cheese



Parsley

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

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

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Onion	1 unit	2 units
Cherry Tomatoes	125 g	250 g
Dried Linguine	180 g	360 g
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Worcester Sauce	1 sachet	2 sachets
Creame Fraiche	65 g	125 g
Grated Cheese	50 g	100 g
Parsley	5 g	10 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	519.5 g	100 g
Energy (kJ/kcal)	3175.7 kJ/ 759 kcal	611.3 kJ/ 146.1 kcal
Fat (g)	30.4 g	5.9 g
Sat. Fat (g)	15.5 g	3 g
Carbohydrate (g)	88 g	16.9 g
Sugars (g)	19.1 g	3.7 g
Protein (g)	33.2 g	6.4 g
Salt (g)	5 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

Thumbs up or thumbs down?
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Make 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, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.

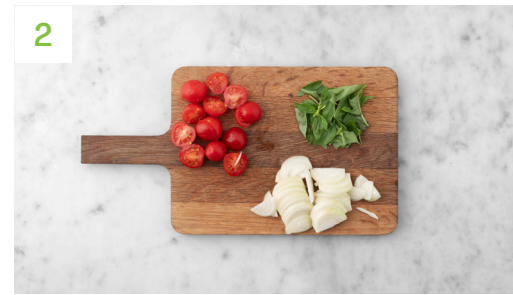
TIP: *If you're in a hurry you can boil the water in your kettle.*



Start the Sauce

- Add the **cherry tomatoes, chopped tomatoes, Worcester sauce** and ½ tsp **sugar** (double for 4p) to the pan.
- Stir everything together and simmer until slightly reduced, 5-6 mins.
- Season to taste with **salt and pepper**.

TIP: *Loosen the sauce with a splash of water if necessary.*



Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Halve the **tomatoes**.
- Roughly chop the **parsley** (stalks and all).



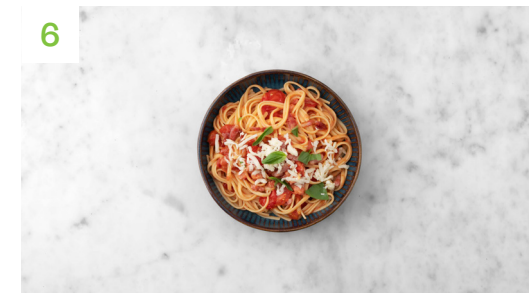
Coat the Linguine

- After the sauce has simmered, add the **creme fraiche** and **half the parsley**.
- Stir to combine and allow to warm through.
- Carefully toss the **linguine** through the sauce.



Fry the Bacon

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon and onion** until crispy, 3-4 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook bacon thoroughly.
- Season with **salt and pepper**.



Finish and Serve

- Divide the creamy **bacon pasta** between bowls.
- Garnish with the **cheese** and remaining **parsley**.

Enjoy!