



# Carbonara Style Bacon Linguine

with peas and sprinkled chives

Family Quick Cook 20-25 mins

3



Bacon Lardons



Dried Linguine



Chives



Creme Fraiche



Grated Italian Style Hard Cheese



Peas

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

## Ingredients

	2P	4P
Bacon Lardons	200 g	400 g
Dried Linguine	180 g	360 g
Chives	5 g	10 g
Crema Fraiche	110 g	220 g
Grated Italian Style Hard Cheese	50 g	100 g
Peas	1 unit	2 units

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>332.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3568 kJ/ 853 kcal	1073.1 kJ/ 256.5 kcal
Fat (g)	44 g	13.5 g
Sat. Fat (g)	21.3 g	6.6 g
Carbohydrate (g)	73.8 g	22.2 g
Sugars (g)	6.8 g	2.1 g
Protein (g)	42.2 g	12.4 g
Salt (g)	3.1 g	0.9 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?  
Head online or use the app to rate this recipe.



You can recycle me!



### 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, 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.*



### Finish and Serve

- Add the **peas** to the **pasta** and stir to warm through.
- Loosen the sauce with a splash of reserved **pasta water** if desired.
- Season to taste with **salt** and **pepper**.
- Divide your creamy carbonara style **pasta** between bowls.
- Top with a sprinkling of **chives**.

## 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 hot, add the **bacon lardons**. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.
- Fry until golden, stirring occasionally, 5-8 mins.



### Make the Sauce

- Meanwhile, in a small bowl mix 1 **egg** (double for 4p) with the **creme fraiche**, **cheese** and a good amount of **pepper**.
- Once the **lardons** are ready, add the drained **linguine** to the pan.
- Cook on medium-high heat, stirring, until combined and warmed through, 2-3 mins.
- Remove the pan from the heat and add the **egg**. Stir together to coat well.