



# Carbonara Style Bacon Linguine

with sprinkled chives and salad

20 – 25 mins • Egg(s) not included

18



Bacon Lardons



Dried Linguine



Chives



Creme Fraiche



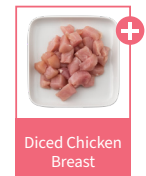
Grated Italian Style Hard Cheese



Salad Leaves



Balsamic Glaze



Diced Chicken Breast



Bacon Lardons

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



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## 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.

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

## 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
Creame Fraiche	110 g	220 g
Grated Italian Style Hard Cheese	2 units	4 units
Salad Leaves	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets
Diced Chicken Breast	260 g	520 g
Bacon Lardons	200 g	400 g

## Nutrition

for uncooked ingredient	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	1168 kJ / 279 kcal	961 KJ / 230 kcal	1190 KJ / 284 kcal
Fat (g)	15.6 g	11.4 g	18.1 g
Sat. Fat (g)	7 g	5.1 g	7.5 g
Carbohydrate (g)	22.1 g	15.7 g	17 g
Sugars (g)	2.1 g	1.5 g	1.8 g
Protein (g)	13 g	16.2 g	14.2 g
Salt (g)	0.9 g	0.6 g	1.2 g

See site or app for detailed nutritional info.

## 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

## 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, 10-12 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

- Toss the **salad leaves** with the **balsamic glaze**, drizzle of **oil** and season to taste with **salt** and **pepper**.
- Divide your creamy carbonara style **pasta** between bowls.
- Top with a sprinkling of **chives**.
- Serve the dressed salad alongside.

## Enjoy !

**CUSTOM OPTIONS**

**DICED CHICKEN BREAST**  
Adding chicken? Fry the chicken in the pan along with the lardons until golden brown and cooked through, 8-10 mins.



## 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 one **egg** (per 2P) 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.
- Loosen the sauce with a splash of reserved **pasta water** if desired. Season to taste with **salt** and **pepper**.