



Creamy Carbonara Style Bacon Linguine

with sprinkled chives and dressed leaves

Family Quick Cook 20-25 mins

6



Bacon Lardons



Dried Linguine



Chives



Creme Fraiche



Rocket



Grated Italian Style Hard Cheese

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, whisk

Ingredients

	2P	4P
Bacon Lardons	200 g	400 g
Dried Linguine	180 g	360 g
Chives	5 g	10 g
Crema Fraiche	125 g	250 g
Rocket	40 g	80 g
Grated Italian Style Hard Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	300 g	100 g
Energy (kJ/kcal)	3836.7 kJ/ 917 kcal	1278.9 kJ/ 305.7 kcal
Fat (g)	54.5 g	18.2 g
Sat. Fat (g)	28.4 g	9.5 g
Carbohydrate (g)	66.6 g	22.2 g
Sugars (g)	5.1 g	1.7 g
Protein (g)	39.1 g	13 g
Salt (g)	3.1 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe.

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

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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, 12 mins.
- Once cooked, reserve a cup of the **pasta water** then drain the **linguine** in a colander and pop back in the pot.
- Drizzle with **oil** and stir through to stop it sticking together.

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



Finish and Serve

- Toss the **salad leaves** with a drizzle of **oil** and season to taste with **salt** and **pepper**.
- Divide the **pasta** between bowls and top with the **chives**.
- Serve the salad alongside.

Enjoy!



Fry the Bacon

- Finely chop the **chives** (use scissors if you prefer).
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once the **oil** is hot, add the **bacon lardons**. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.
- Fry until golden, 5-8 mins, stirring occasionally.



Make the Sauce

- Whisk 1 **egg** (double for 4p) with **creme fraiche**, **cheese** and a good amount of **pepper**. Set aside.
- Toss the drained **linguine** with the **bacon** and cook on medium-high heat for 2-3 mins.
- Remove the pan from the heat and add the **cheese** and **egg** mix. Stir together to coat well.
- Loosen the sauce with a splash of the reserved **pasta water** if desired. Season to taste with **salt** and **pepper**.