



Recipe of the Week

LINGUINE WITH BROAD BEANS, BACON, & MINT

Couldn't be simpler to make, and has such intense flavour. It's healthy fast food for busy people. Serves 2.

Ingredients

Olive oil

1 clove garlic, chopped

½ small onion, finely diced

8 slices streaky bacon or pancetta

200g linguine

200g cooked baby broad beans

2 teasp fresh mint, chopped

Shaved Parmesan to serve

Method

1. Sweat the garlic and onion over a low heat in a little olive oil until soft and clear.
2. Add the bacon and cook until crispy, then remove the bacon and set aside.
3. Cook the pasta, drain, then return to the pan with the garlic and onions.
4. Add the beans, toss through over a moderate heat until steaming, then add the mint and bacon slices.
5. Serve on warm plates with the Parmesan cheese.

Slightly 'fancy' option:

Upgrade this dish with a splash of cream, 2 egg yolks and 4 tablespoons Parmesan. Mix, then add to the pasta with the onion and garlic in the pan. It will thicken slightly and make the dish creamy and decadent.