

bacon & spinach pasta

week five

PREPARATION

ingredients

400 gms spaghetti
200 gms bacon pieces
350 gms spinach
165 gms cherry tomatoes
300ml crème fraiche halved
1 tablespoon oil

1 teaspoon garlic mince
Salt & pepper to taste

method

Bring saucepan of slightly salted water to the boil add spaghetti and cook for 12 mins
Meanwhile in deep frypan ,heat oil and fry garlic mince,& bacon until lightly golden add spinach & 2 tabsp water cover and cook until spinach withers
Remove lid add tomatoes season with salt & pepper and cook 2-3 mins
Then to the spaghetti add bacon mixture with crème fraiche stir well & serve

This project was funded by the Community Support Levy through the Tasmanian Government.

