



UCOOK

Easy Bacon Alfredo

with almonds & green leaves

Enjoy this rich pasta alfredo, with gems of bacon dotted throughout and packed with cream and Italian-style hard cheese. Served with a green salad for freshness and flaked almonds for texture.

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Sarah Hewitt

 Fan Faves

 Simonsig | Die Kluisenaar White Blend

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Ingredients & Prep

2	Garlic Cloves <i>peeled & grated</i>
40ml	NOMU Provençal Rub
20ml	Chicken Stock
200ml	Fresh Cream
500g	Whole Wheat Penne Pasta
16 strips	Streaky Pork Bacon
125ml	Grated Italian-style Hard Cheese
80g	Green Leaves <i>rinsed</i>
40g	Almonds
10g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. ONE-POT PASTA Boil the kettle. Place a pot over medium heat with a drizzle of oil. When hot, fry the grated garlic and the NOMU rub until fragrant, 1 minute (shifting constantly). Add 1,2L of boiling water, the stock, the cream, and seasoning. Mix until fully combined. Bring up to a boil and add the penne. Cook until the sauce has thickened and reduced into a creamy consistency, and the penne is cooked al dente, 12-15 minutes. Add more boiling water if it reduces too quickly.

2. MAKIN' THE BACON Place a pan over medium-high heat. When hot, add the bacon strips and fry until browned and crispy, 1-2 minutes per side. Remove from the pan and drain on paper towel. Roughly chop.

3. ALMOST THERE! When the pasta is done, add the chopped bacon, ½ the grated cheese, and seasoning. Mix until fully combined. In a salad bowl, toss the rinsed green leaves with a drizzle of olive oil, ½ the almonds, and seasoning.

4. BACON ALFREDO MAGIC Plate up a heaping helping of the creamy bacon alfredo. Top with the remaining grated cheese, the chopped parsley, and the remaining almonds. Side with the fresh green salad. Stunningly simple, Chef!



Chef's Tip

If you would like to toast the almonds, place them in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

Nutritional Information

Per 100g

Energy	1493kj
Energy	357kcal
Protein	12.7g
Carbs	36g
of which sugars	2.9g
Fibre	5.7g
Fat	17.5g
of which saturated	7.7g
Sodium	542mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts

Cook
within
4 Days