



# UCCOOK

## Bacon Kimchi Pasta

with spring onion & kewpie mayo

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Megan Bure

**Wine Pairing:** Painted Wolf Wines | The Den Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	1730kJ	6720kJ
Energy	414kcal	1608kcal
Protein	15.7g	61.1g
Carbs	20g	77g
of which sugars	1.3g	4.9g
Fibre	1.3g	5.2g
Fat	29.4g	114.2g
of which saturated	7.2g	28g
Sodium	806mg	3132mg

**Allergens:** Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Soy

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100g	200g	Spaghetti
5ml	10ml	Black Sesame Seeds
150g	300g	Diced Pork Bacon
1	1	Spring Onion <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
50g	100g	Kimchi <i>roughly chop</i>
50ml	100ml	Kewpie Mayo
15g	30g	Pickled Ginger <i>drain &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

**1. START WITH SPAGHETTI** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserve a cup of water, and toss through a drizzle of olive oil.

**2. POPPIN' SESAME SEEDS** Place the sesame seeds in a pan over medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**3. BETTER WITH BACON** Return the pan to medium-high heat. When hot, add the bacon and fry until browned and crispy, 2-3 minutes. Remove from the pan, reserving the fat behind in the pan.

**4. ALL TOGETHER NOW** Return the pan with the bacon fat to the heat and fry the spring onion whites until golden and softening, 2-3 minutes (shifting occasionally). Mix through the kimchi, the cooked pasta, and bacon until heated through, 1-2 minutes (shifting occasionally). Remove from the heat and mix in the kewpie mayo and seasoning. Loosen with the pasta water until desired consistency.

**5. SO PRETTY ON THE PLATE** Serve up the kimchi pasta and finish with garnishings of seeds, the ginger and the spring onion greens.