



UCCOOK

Bacon Kimchi Pasta

with spring onion & kewpie mayo

Hands-on Time: 15 minutes

Overall Time: 30 minutes

Fan Faves: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Strandveld | Pofadderbos Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	1549kJ	5089kJ
Energy	371kcal	1217kcal
Protein	12.1g	39.9g
Carbs	23g	77g
of which sugars	1.4g	4.6g
Fibre	1.6g	5.4g
Fat	15g	49.2g
of which saturated	4.8g	15.9g
Sodium	536mg	1760mg

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
4 strips	8 strips	Streaky Pork Bacon
1	1	Spring Onion <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
60g	120g	Kimchi <i>roughly chop</i>
50ml	100ml	Kewpie Mayo
15g	30g	Pickled Ginger <i>drain & 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 strips and fry until browned and crispy, 1-2 minutes per side. Remove from the pan, reserving the fat behind in the pan, and drain on paper towel. Roughly chop when cooled.

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 chopped 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 toasted seeds, pickled ginger and spring onion greens.