



UCCOOK

Black Pepper Bacon Pasta

with cheddar cheese & toasted almonds

This dish combines al dente pasta with a flavourful sauce of freshly ground black pepper, and crispy bacon. Enjoy the perfect balance of peppery heat, creamy cheese, and smoky bacon in every bite. It's a satisfying, classic pasta dish that will leave you craving more.

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Kate Gomba

 ***NEW Simple & Save**

 **Paserene | Rosie Rosé**

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

200g	Orecchiette Pasta
20g	Almonds <i>roughly chopped</i>
6 slices	Streaky Pork Bacon
100ml	Fresh Cream
15ml	Crushed Black Peppercorns
80g	Cheddar Cheese <i>grated</i>
40g	Spinach <i>rinsed</i>

From Your Kitchen

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

1. AL DENTE PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving a cup of pasta water, and toss through a drizzle of olive oil.

2. TOASTED ALMONDS Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CRISPY BACON Return the pan to a medium high heat with a drizzle of oil. When hot, add the bacon slices and fry until browned and crispy, 1-2 minutes per side. Drain on paper towel and chop into bite-sized pieces.

4. CREAMY & PEPPERY Return the pan to medium heat. Add the cream, the crushed black peppercorns (to taste), and the grated cheese. Once starting to bubble, vigorously stir until the cheese is melted. Add the chopped bacon, the cooked pasta, and the rinsed spinach. If it's too thick for your liking, add a splash of pasta water.

5. PASTA NIGHT Dish up the creamy pasta and sprinkle over the toasted almonds. Finish off with a crack of black pepper, if you'd like. Well done, Chef!



Chef's Tip

Air fryer method: Air fry the bacon slices at 200°C until crispy, 7-10 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	1534kj
Energy	367kcal
Protein	13.6g
Carbs	33g
of which sugars	2.9g
Fibre	2.3g
Fat	19.9g
of which saturated	9.5g
Sodium	337mg

Allergens

Gluten, Dairy, Wheat, Tree Nuts

Cook
within
4 Days