

UCCOOK

Tomato & Olive Bacon Pasta

with Italian-style cheese

Hands-on Time: 10 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Lauren Nel

Wine Pairing: Creation Wines | Creation Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	1289kJ	4707kJ
Energy	308kcal	1126kcal
Protein	15g	55g
Carbs	18g	66g
of which sugars	1.5g	5.5g
Fibre	1.8g	6.5g
Fat	19.3g	70.4g
of which saturated	6.6g	24.1g
Sodium	714mg	2606mg

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75g	150g	Linguine Pasta
6 strips	12 strips	Streaky Pork Bacon <i>roughly slice</i>
100g	200g	Baby Tomatoes <i>rinse</i>
1	2	Garlic Clove/s <i>peel & grate</i>
7.5ml	15ml	NOMU Italian Rub
40ml	80ml	Grated Italian-style Hard Cheese
30g	60g	Pitted Kalamata Olives <i>drain & roughly chop</i>
5g	10g	Fresh Basil <i>rinse, pick & roughly tear</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Butter

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

2. BACON Place a pan over medium-high heat with a drizzle of oil. When hot, fry the bacon until golden, 2-4 minutes (shifting occasionally). Remove from the pan.

3. ALL TOGETHER Return the pan to medium-high heat with a knob of butter. Fry the tomatoes until lightly charred and blistered, 4-6 minutes (shifting occasionally). Add the garlic, NOMU rub, and fry until fragrant, 30-60 seconds. Mix in the pasta, bacon, ½ the cheese, olives, ½ the basil, and a generous drizzle of olive oil. Cook until mixed through, 2-3 minutes. Remove from the heat and season (to taste).

4. TIME TO DINE Bowl up the tomato and olive bacon pasta, top with the remaining cheese and the basil. Well done, Chef!