



UCCOOK

One-pot Bacon Pasta

with piquanté peppers

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Simple & Save: Serves 3 & 4

Chef: Thea Richter

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross
Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	1006kJ	4629kJ
Energy	240kcal	1107kcal
Protein	10.4g	48g
Carbs	17g	79g
of which sugars	4g	18.6g
Fibre	1.2g	5.5g
Fat	14.3g	66g
of which saturated	6.3g	29g
Sodium	343mg	1580mg

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

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
225ml	300ml	Full Cream UHT Milk
225g	300g	Macaroni
	125ml	Fresh Cream
120g	160g	Cheddar Cheese <i>grate</i>
12 strips	16 strips	Streaky Pork Bacon
2	2	Onions <i>peel & roughly slice 1½ [2]</i>
60g	80g	Piquanté Peppers <i>drain</i>

From Your Kitchen

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

1. MAKE THE MAC Place a pot over medium heat. Add the milk, 450ml [600ml] of water, the macaroni and a small pinch of salt. Bring to a simmer and cook until al dente, 10-15 minutes (stirring occasionally). Mix through the cream, the cheese, and seasoning. Loosen with warm water if it's too thick.

2. BRING HOME THE BACON Place a pan over medium-high heat. When hot, fry the bacon strips until browned and crispy, 1-2 minutes per side. Drain on paper towel and roughly chop. Alternatively, air fry the bacon at 200°C until crispy, 4-5 minutes (shifting halfway).

3. ODE TO ONIONS Return the pan, wiped down if necessary, to medium heat with a drizzle of oil. Fry the onion until soft and golden, 4-5 minutes (shifting occasionally).

4. ALMOST THERE When the mac 'n cheese is done, add the onion, ½ the bacon, and seasoning, and mix until combined.

5. GRAB THOSE KNIVES 'N FORKS! Plate up a generous helping of the mac 'n cheese. Sprinkle over the remaining bacon and the peppers. Simple yet stunning, Chef!