



UCCOOK

Cheesy Bacon Pasta Dinner

with a nutty leaf salad

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Simple & Save: Serves 1 & 2

Chef: Thea Richter

Wine Pairing: Zevenwacht | Estate Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	764kJ	3868kJ
Energy	183kcal	925kcal
Protein	10.2g	51.7g
Carbs	19g	97g
of which sugars	3.4g	17.4g
Fibre	1.2g	6g
Fat	13.3g	67.1g
of which saturated	5.8g	29.2g
Sodium	314mg	1589mg

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

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100ml	200ml	Full Cream UHT Milk
100g	200g	Macaroni Pasta
30ml	60ml	Fresh Cream
40g	80g	Cheddar Cheese <i>grate</i>
4 strips	8 strips	Streaky Pork Bacon
1	1	Onion <i>peel & roughly slice ½ [1]</i>
20g	40g	Piquanté Peppers <i>drain</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Seasoning (salt & pepper)
Sugar/Sweetener/Honey
Butter (optional)

1. MAKE THE MAC Place a pot over medium heat. Add the milk 200ml [400ml] 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, 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 chopped bacon and the peppers. Simple yet stunning, Chef!