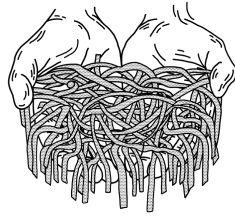




Real Pasta



Recipe from Real Pasta

A quick & easy meal that is great for dinner & lunch the next day!

Prep time: 5 min

Cook time: 10-15 Min

Dietary: Pork

Method

Pop a large pot of salted water on to boil

Dice the pancetta into small cubes and gently fry in a pan over low/medium heat, lightly season with salt

Once pancetta is nicely sizzling, add garlic, saute for 2 mins then add beans and sprinkle thyme and a little salt

Boil the pasta 3 - 4 mins, drain then add to pan

Mix together egg yolk & sour cream in a small bowl

Remove pan from the heat and add egg mixture, stir thoroughly to coat pasta strands evenly

If the mixture hasn't quite thickened, pop pan back on a low heat, stir constantly until the egg mixture has reached desired thickness

Serve immediately with a generous grating of parmesan

Broad beans & Pancetta w fettuccine

Ingredients

100g broad beans

(if using frozen, thaw & de-shell)

80g pancetta

2 cloves garlic, crushed

75g sour cream

1 egg yolk

1/4tsp dried thyme

Salt & pepper

Parmesan to serve



"Switch out the Pancetta for Bacon if needed & the Broad Beans for any Asparagus, Peas or anything vibrant & Green!"