

Silver beet and Bacon Pasta



Ballarat Health Services

Ingredients

375g penne pasta
4 small silverbeet leaves, trimmed, halved lengthways
1 1/2 cups frozen peas
1/3 cup extra virgin olive oil
2 short bacon rashers, fat trimmed, chopped
20g olive oil
3/4 cup fresh breadcrumbs
3 garlic cloves, crushed
2 tablespoons pistachio kernels, chopped
1 tablespoon finely chopped fresh oregano
1 tablespoon finely chopped fresh basil
3 green onions, thinly sliced
2 small zucchini, thinly sliced
1/3 cup fresh basil pesto



Method

Step 1 Cook pasta in a large saucepan of boiling salted water, following packet directions, adding silverbeet and peas in the last 3 minutes of cooking. Drain, reserving 1/4 cup cooking liquid.

Step 2 Meanwhile, heat 2 teaspoons oil in a large saucepan over medium-high heat. Add bacon. Cook, stirring, for 5 minutes or until golden. Drain on paper towel. Add butter and 1 tablespoon remaining oil to pan. Add, breadcrumbs, garlic and pistachio. Cook, stirring, for 3 to 4 minutes or until golden. Add oregano and basil. Stir to combine. Transfer to a bowl. Wipe pan clean.

Step 3 Heat remaining oil in same pan over medium heat. Cook onion and zucchini for 3 minutes or until tender. Add pasta mixture, reserved liquid and bacon. Cook for 2 minutes or until heated through. Divide among bowls. Top with crumb mixture and pesto. Serve.

Full of
flavour &
vegetables

Source: www.taste.com.au