

# Recipes

## Bacon & Mushroom Pesto Pasta

Serves: 4

Prep Time: 30 minutes

Cook Time: 25 minutes

### Ingredients:

- 400g Pasta (penne, fusilli, etc.)
- 3 tbsp Olive oil
- 250g Chestnut mushrooms (sliced)
- 8 rashers Streaky bacon (chopped)
- 4 tbsp Pesto of choice
- 200ml Crème fraîche
- Handful Basil or rocket (to garnish)
- 200g Leftover cooked vegetables (optional)
- 200g Leftover cooked chicken/ham (optional)

### Method:

Cook the pasta according to pack instructions, then drain and set aside. In the same pan, heat the olive oil, add the bacon and mushrooms, and fry until browned. Stir in any leftover vegetables or meat and cook for 3-4 minutes. Lower the heat, return the pasta to the pan, and add the pesto and crème fraîche. Mix well to coat. Garnish with basil or rocket leaves and serve warm.

### Tips:

- Works well with homemade **Vegetable Scrap Pesto** - recipe pg 18.
- A great way to use up Sunday roast leftovers.
- Add frozen peas or spinach for extra colour and fibre.

