

Pea, bacon & ricotta spaghetti



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Serves: 4

Preparation: 20 minutes

Cooking: 14 minutes

750g fresh green peas, shelled*

400g dried spaghetti

8 rashers bacon, rind removed and diced

3 garlic cloves, crushed

300g fresh ricotta, crumbled

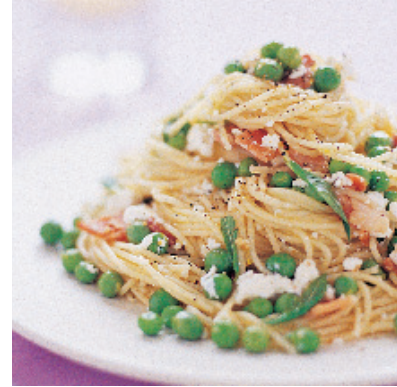
1 cup mint leaves

2 tbs olive oil

salt and ground black pepper

1. Bring a large saucepan of salted water to the boil. Add peas and cook for 1 minute. Using a slotted spoon, remove peas to a colander and refresh under cold water. Bring water back to the boil, add spaghetti and cook, following packet directions, until al dente.
2. Meanwhile, heat a medium frying pan over medium-high heat. Add bacon and garlic and cook, stirring occasionally, for 4–5 minutes or until light golden. Add peas and cook, tossing frequently, for 2–3 minutes or until peas are tender.
3. Drain spaghetti and return to the saucepan. Add bacon and pea mixture, ricotta, mint and oil. Toss over medium-low heat until well combined. Season with salt and pepper to taste and serve.

*750g of fresh green peas yields approx. 300g podded peas.



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