



Pasta with Bacon, Spinach, Pinenuts and Blue Shropshire

Ingredients:

- 350g fusilli pasta (raw weight)
- 50g baby leaf spinach
- 200g smoked streaky bacon, chopped
- 50g pine nuts – lightly toasted
- 100ml crème fraiche
- 200g Blue Shropshire cheese, crumbled
- coarse ground black pepper

Serves 4



Method

- 1) Add pasta to a pan of boiling water and simmer for 10-15 minutes until the pasta is soft in texture.
- 2) Meanwhile chop the bacon and gently fry.
- 3) Place cooked pasta into a bowl and add crème fraiche, carefully mix ensuring that the pasta does not breakdown too much.
- 4) Add in the toasted pine nuts, bacon and baby spinach leaves.
- 5) Season with coarse ground black pepper if required.
- 6) Top the pasta dish with crumbled Blue Shropshire

Serve immediately.