



Pasta with Bacon, Spinach, Pinenuts and Blue Shropshire

A delicious variation on pasta Carbonara, combining mellow Shropshire Blue with smoky bacon, fresh spinach and sweet toasted pinenuts. A lovely week-night staple.

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
7. Serve immediately.