

# Creamy courgette & bacon pasta

## Procedure/method

## Ingredients



- ✓ 1 tsp olive oil
- ✓ 150g diced smoked bacon
- ✓ 4 courgettes,
- ✓ 1 garlic
- ✓ 1 piece of freshly parmesan
- ✓ 1 small brick of low-fat crème
- ✓ 300g tagliatelle

1. First, slice the courgettes and the garlic.
2. Second, pre-heat the olive oil in a large frying pan and fry the bacon for about 5 minutes until starting to crisp.
3. Third, turn up the heat and add the grated courgette to the pan. Cook it for 5 mins or until soft and starting to brown then add the garlic and cook for a minute longer. Taste it with salt.
4. Then, boil the tagliatelle in a pot full of water for 15 minutes more or less. Drain the tagliatelle and put it later into the frying pan with the bacon and courgette. Mix everything together and pour the crème.
5. Later, add the Parmesan cheese to the rest of the mixture.
6. Finally, season the pasta with salt and pepper and serve it into bowls with the remaining Parmesan cheese on.



 Follow the previous model to write your own recipe.

# Recipe for

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NAME OF DISH

FROM THE CHEF:

INGREDIENTS:

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SERVES \_\_\_\_\_

PREP TIME \_\_\_\_\_

STEPS:

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