

Spinach and Bacon Pasta

Bake

INGREDIENTS

300g short pasta
2 teaspoon olive oil
4 short cut bacon rashers,
chopped
1 small onion, chopped
Shredded Spinach or Kale
1 cup cream
2 eggs
1 ½ cups (120g) grated
cheddar



METHOD

Preheat oven to 180°C. Cook pasta according to the packet instructions. Drain, return to the pan. Meanwhile, heat the oil in a frying pan over a medium heat. Add the bacon and onion, and cook, until soft and lightly browned. Add shredded Kale or spinach and mix.

Use a fork to mix the cream and eggs together in a jug.

Add bacon, onion and kale mix to the cream and eggs. Stir in 1 cup Cheese and add to cooked pasta..

Spoon into an 8 cup (2 litre) oven proof dish. Sprinkle with remaining cheese.

Bake until golden.

Serve with a green salad.