

JULY'S SEASONAL RECIPE #2

Risoni with Broad Beans, Bacon & Garlic

Makes 2 servings

Ingredients

- *150g risoni (or other small pasta)*
- *Sea salt and freshly ground black pepper*
- *150g broad beans*
- *1 tbsp rapeseed, sunflower or olive oil*
- *3 rashers unsmoked streaky bacon (or pancetta), cut into small dice*
- *1 clove garlic, peeled and cut into slivers*



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How To Do It

- 1. Bring a pan of water to a boil for the pasta, add a good dose of salt and then the pasta. Cook as suggested on the pack, and throw in the Beans (or use peas) for the last two minutes of the cooking time.***
- 2. Meanwhile, heat the oil in a large frying pan over a medium heat.***
- 3. Add the bacon and cook for five minutes, stirring often, until crisp.***
- 4. Add the garlic for the last minute or so.***
- 5. Take the pan off the heat. Drain the pasta and peas, tip into the bacon pan and toss.***
- 6. Season to taste, and serve.***

Chef's Tip

Serve with a pea shoot and mint sprig salad with a lemon dressing to compliment the beans and the saltiness of the bacon.

