



# Eat Seasonably Broad Bean, Bacon & Mint Penne

*A fantastically quick and tasty pasta dish, lifted sky-high by the fresh mint. Perfect for a refreshing lunch or filling snack.*



## What you need

Serves 4

- 200g Shelled Broad Beans
- 300g Penne Pasta
- 1tbsp Olive Oil
- 100g Streaky Bacon, cut into 1cm strips
- 1 Clove Garlic, crushed
- 200ml Crème Fraiche
- 1 Handful of freshly chopped Mint
- 25g Parmesan
- Black pepper, coarsely ground

## Directions

- Cook the pasta in a large pan of boiling water until tender
- While the pasta is cooking, cook the broad beans in boiling water until tender, about 5 minutes, & drain
- Fry the bacon until crispy and brown, then add the garlic & fry for one minute
- Stir in the crème fraiche & broad beans; simmer for 1 minute to heat the crème fraiche through and then add the mint
- When the pasta is cooked, drain away the water & stir in the sauce
- Serve with grated parmesan & black pepper



For tips, recipes and more  
visit [www.eatseasonably.co.uk](http://www.eatseasonably.co.uk)

