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Bacon, Zucchini & Fetta Penne

Sick of your same-old pasta with a tomato sauce combo but still want something quick and easy? This bacon, zucchini & fetta pasta is definitely for you. The salty bacon and fetta are rounded out by the freshness of zucchini and the acidic lemon. You'll be wishing the saucepan had a continuous supply of pasta!



Prep: 10 mins

Cook: 15 mins

Total: 25 mins



level 1



nut free

Pantry Items



Butter



Penne



Bacon



Zucchini



Garlic



Parsley



Fetta Cheese










Baby Spinach




Lemon

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2P	4P	Ingredients	
200 g	400 g	penne	
3 rashers	6 rashers	bacon, fat trimmed & sliced into strips	
1 tsp	2 tsp	butter *	
1	2	zucchini, peeled into ribbons	
1 clove	2 cloves	garlic, peeled & crushed	
1/3 bunch	2/3 bunch	parsley, leaves picked & chopped	 
1 block	2 blocks	fetta cheese, crumbled	
1/2 bag	1 bag	baby spinach leaves, washed	
1/2	1	lemon, juiced	

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2760	Kj
Protein	29.3	g
Fat, total	25.8	g
-saturated	11.4	g
Carbohydrate	74	g
-sugars	3.1	g
Sodium	1060	mg



You will need: *chef's knife, chopping board, vegetable peeler, garlic crusher, large saucepan, colander, and a medium frying pan.*

1 Bring a large saucepan of water to the boil. Add the **penne** and cook for **8 minutes**, or until tender. Drain and return to the saucepan. Cover with a lid.

2 Meanwhile, heat a splash of olive oil in a medium frying pan over a medium heat. Add the **bacon** and cook for **4-5 minutes**, stirring regularly so that it doesn't burn. Add the **butter, zucchini ribbons** and **garlic**. Cook for **3-4 minutes**, or until the zucchini has softened. Remove the frying pan from the heat.

3 Add the bacon, zucchini ribbons, **parsley** and **fetta cheese** to the penne. Stir through the **baby spinach leaves** and **lemon juice**. Season to taste with **salt** and **pepper**.

4 To serve, divide the penne between bowls.



Did you know? Denmark consumes the most pork in the world.