



BrendonCare

# Cooking For One

## Pesto Pasta

3oz penne pasta  
1oz frozen chopped onion  
1oz lardons of bacon  
1 tspn green pesto  
Pinch of black pepper  
Splash of white wine (optional)  
Splash Olive Oil  
1oz frozen mushrooms  
1oz grated Cheese  
Pinch of grated hard cheese



### Method

1. Fry the lardons gently no need to use oil in the pan, whilst bringing a pan of water to the boil.
2. Pour the pasta into the salted water, with a dribble of olive oil.
3. Once the lardons start to go golden, add the frozen chopped onions and sliced mushrooms. Cook until most of the moisture has evaporated about 2-3 mins.
4. Stir in the pesto and add the wine (optional) or add a few spoons of the pasta water.
5. Strain the pasta, and add to the pesto pan, add a little of the pasta water and stir well.
6. Stir in the grated Cheddar cheese and the grated hard cheese.
7. Serve into a warm bowl, garnish with a little grated hard cheese.

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