



READY TO COOK
BY HARRIS FARM

CRISPY BACON FARFALLE PASTA WITH ARTICHOKE TAPENADE



PREP
10 min



COOK
20 min



SERVES
4

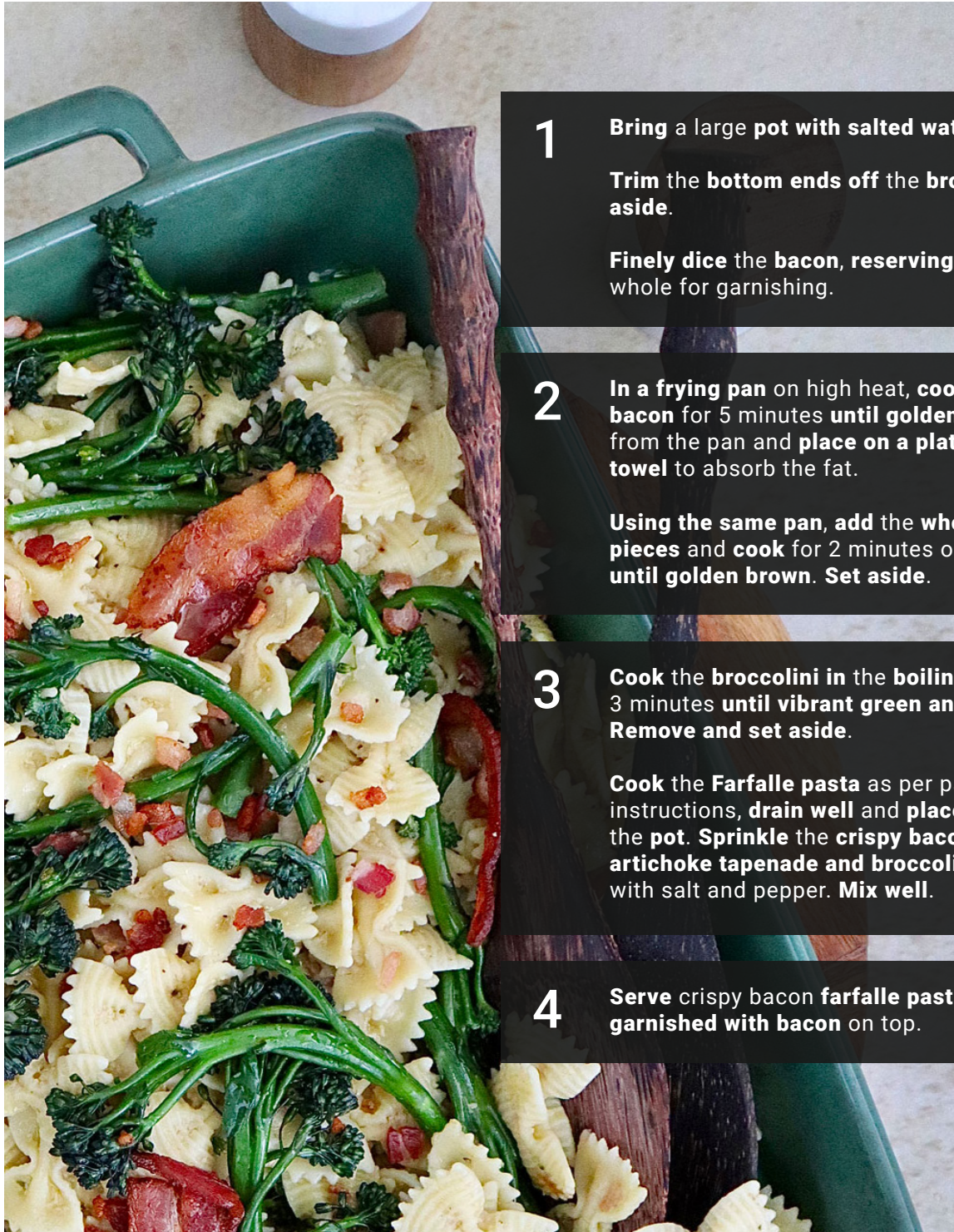
INGREDIENTS:

- > 200g Streaky Bacon
- > 2 Broccolini Bunches
- > 500g Farfalle
- > 135g Artichoke Tapenade

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Cheese (Optional)

METHOD – GET COOKING!



1

Bring a large pot with salted water to the boil.

Trim the bottom ends off the broccolini. **Set aside.**

Finely dice the bacon, reserving 2 pieces whole for garnishing.

2

In a frying pan on high heat, **cook** the diced bacon for 5 minutes **until golden.** **Remove** from the pan and **place** on a plate with paper towel to absorb the fat.

Using the same pan, add the whole bacon pieces and **cook** for 2 minutes on each side **until golden brown.** **Set aside.**

3

Cook the broccolini in the boiling water for 3 minutes **until vibrant green and softened.** **Remove and set aside.**

Cook the Farfalle pasta as per packet instructions, **drain well** and **place back into** the pot. **Sprinkle** the crispy bacon, add the artichoke tapenade and broccolini. **Season** with salt and pepper. **Mix well.**

4

Serve crispy bacon farfalle pasta warm, **garnished with bacon** on top.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some cheese of your preference like Parmesan, pecorino, or feta.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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