

Serves 2

Ingredients

- 400g of pasta (recommend spaghetti).
- 1 tbsp olive oil.
- 155g of diced bacon.
- 2 cloves of garlic, finely chopped.
- ¼ tsp of dried basil.
- 200g of frozen peas.
- 1 egg.
- 60ml semi-skimmed milk.
- 50g of cheese e.g. parmesan, cheddar cheese.

1. Bring a pan to the boil and add the pasta and cook according to the packet's instructions.
2. Whilst the pasta cooks, make the sauce. Heat a frying pan until hot. Add half the oil to the pan along with the diced bacon. Fry for about 3 minutes until its cooked through and crispy around the edges.
3. Add the remaining olive oil, garlic and basil. Then fry for another minute.
4. Add the frozen peas and cook for 2 more minutes, or until any extra water has boiled off. Whilst you wait add the egg and milk into a cup and whisk. Then put to one side.
5. When the pasta has cooked drain it.
6. Turn off the heat from the pea mixture then add in the pasta until well combined.
7. Immediately add the egg mixture and mix really well to coat it.
8. Stir in the cheese and enjoy! If the mix is a little dry add some water.