

PASTA WITH MINT, PEAS AND PATTYPAN



INGREDIENT

- 8 oz penne pasta
- 5 slices thick sliced bacon
- 2-3" pattypan squash
- 2 cloves garlic
- 1 cup frozen peas
- 2 chopped green onions
- 2 Tablespoons fresh mint
- 1 cup whole milk
- 1 cup fresh grated Parmesan cheese
- Extra Parmesan for serving!



METHOD

- Start to boil the water for the pasta, salting it and cooking according to package directions.
- In a large skillet, brown the bacon. When cooked, remove and set aside to crumble.
- While the bacon is cooking, chop the squash, garlic, onions and crush the mint, chopping slightly.
- After removing the bacon, add the squash and garlic to the bacon fat and saute until tender. Add the crumbled bacon back to the pan.
- Pour in the milk and cheese and stir until the cheese melts. Add the drained pasta to the pan and mix altogether. Top with the mint and onion then stir to mix.
- Serve with a bit more cheese on top!

