

## ***Bacon and Parsnip Pasta***

### ***Ingredients***

- 500g (3 medium) parsnips, peeled and cut into 1.5cm pieces
- 1 ½ tablespoons extra-virgin olive oil, more for drizzling
- Ground salt and black pepper, as needed
- 250g of Penne pasta
- 250g bacon, diced
- 1 medium leek, thinly sliced
- 1 cup cream
- ¾ cup grated parmesan cheese
- 2 tablespoons fresh chopped parsley



### ***Method***

1. Pre heat oven to 200°C. Toss parsnips with oil and season with salt and pepper. Roast, tossing occasionally, until parsnips are golden and tender - about 25 mins.
2. Meanwhile, bring a large pot of salted water to a boil. Cook pasta according to package instructions then drain.
3. In a large pan, over medium-high heat, brown the bacon until crisp, transfer bacon to a paper-towel-lined plate to drain. Discard all but 1 tablespoon of fat from the pan.
4. Return pan to heat and add leeks. Cook in remaining bacon fat until softened, about 5 minutes. Stir in cream and cooked bacon. Simmer mixture until slightly thickened, 2 to 3 minutes.
5. Stir in pasta, parsnips and cheese. Simmer until heated through and cheese is melted, then remove from heat. Season with salt and pepper; toss with parsley. Serve drizzled with olive oil, with plenty of black pepper on top.

***So sweet. So fresh. So tasty!***

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