

Pasta with Broad Beans, Bacon and Thyme

Equipment:

Large saucepan
Measuring cups and spoons
Wooden spoon
Sharp knife
Frypan
Colander
Chopping board

Ingredients:

400 grams of broad beans in the pod
1 red onion
5 cloves garlic
6-8 stalks parsley
8 sprigs thyme
400g rashers smoked bacon
4 tablespoons extra virgin olive oil
Freshly ground black pepper
70g of parmesan cheese
1 large packet of linguine, or pasta supplied by another group in the kitchen classroom.

What to do:

Prepare broad beans:

1. Bring large saucepan of lightly salted water to the boil.
2. Drop beans into boiling water and cook for 2 minutes only.
3. Remove the tough outer skin on the beans by gently squeezing.
4. Set aside.

Prepare other ingredients:

5. Peel and dice onion
6. Peel and slice garlic
7. Rinse the herbs, picking the leaves from the thyme.
8. Cut bacon into strips.

Cook:

9. Cook linguine in large saucepan of boiling water until al dente, or let the pasta group in the class do this.

At the same time:

10. Sauté onion in oil over a low to medium heat until soft.
11. Add bacon and garlic (stir to prevent sticking).
12. Stir in thyme leaves.
13. Taste for salt and pepper.

Put it together:

14. Drain cooked linguine and return to hot saucepan.
15. Tip in broad beans and shake to mix.
16. Reheat onion and bacon mixture and tip over the pasta.
17. Mix well and transfer to large serving bowl or one bowl of pasta per table in the kitchen classroom.
18. Scatter with parsley and grated parmesan (about four tablespoons)