

Broad Bean, Bacon & Thyme Pasta Sauce

Season: All

Difficulty: Medium

Serves: 30-40 small serves

Recipe source: Sally Freeman, Mount Eliza Primary School SAKG

From the garden: Broad Beans, Herbs

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Large and small mixing bowls • Cutting boards and knives • Large Frying pan • Wooden Spoon • Microplane • Medium Saucepan 	<ul style="list-style-type: none"> • ½ Kg Broad Beans in the pod • 2 Onions (Red or Brown) • 6 Cloves Garlic • 500g Bacon • 2 tablespoons Thyme leaves • 2 tablespoons finely chopped Parsley • 100g Parmesan Cheese • Chives for garnish (if available) • 2-3 tablespoons of EVOO

What to do:

- Fill the saucepan half full of water and bring to the boil.
- Shell the broad beans and place in a bowl. Put into the boiling water and boil for two minutes **only**. Quickly drain and put in a colander and run cold water over for a minute to stop cooking.
- Now peel off the outer skin and place the inner beans in a small bowl.
- Meanwhile strip the leaves from the stalks of Thyme, and wash and finely chop the Parsley. Chop the Chives into small 1cm stalks.
- Finely slice the Garlic cloves and finely dice the onion.
- On a separate board (use a different colour) remove the bacon rind and dice into small pieces. Place this board in the sink to wash immediately to avoid cross contamination, and wash hands carefully (or you could use gloves).
- Microplane the Parmesan into a bowl.
- Heat the frying pan over a medium heat for a few minutes until hot, then add a little EVOO with the onion and soften for a few minutes.
- Add the garlic, thyme and bacon and stir continuously until the bacon colours for about 5 minutes.
- Slightly crush half the broad beans with a fork and add to the pan and turn off the heat. Stir in the beans with the Parsley and Chives, and remaining EVOO. Add plenty of pepper.
- Stir through the cooked Pasta and serve immediately with the Parmesan in bowls with a spoon.

Notes

This is great without bacon – just add a little more salt to season. It would also work with more broad beans or even fresh peas or snow peas chopped up.