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## Bacon, Zucchini & Fetta Pasta with Lemon & Baby Spinach

Sick of your same-old pasta with a tomato sauce combo but still want something quick and easy? This bacon and fetta number is definitely for you. Salty, fresh and zingy paired with fragrant parsley - it will have you wishing the saucepan had a continuous supply!

 **Prep:** 10 mins  
 **Cook:** 15 mins  
**Total:** 25 mins

 level 1

 nut free

 helping hands

### Pantry Items



Olive Oil



Butter



Penne Pasta



Bacon



Zucchini



Garlic



Parsley



Fetta Cheese



Baby Spinach








Lemon

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QTY	Ingredients	
1 packet	penne pasta	
2 tsp	olive oil *	
1 packet	bacon, fat trimmed & sliced into strips	
1 tsp	butter *	
2	zucchini, peeled into ribbons	
2 cloves	garlic, peeled & crushed	
½ bunch	parsley, leaves picked	
1 block	fetta cheese, crumbled	
1 bag	baby spinach, washed	
½	lemon, juiced	

 Ingredients features in another recipe

\* Pantry Items

 Pre-preparation

#### Nutrition per serve

Energy	2960	Kj
Protein	30.8	g
Fat, total	22.6	g
-saturated	9.9	g
Carbohydrate	91.3	g
-sugars	3	g
Sodium	929	mg



**You will need:** *chef's knife, chopping board, garlic crusher, vegetable peeler, medium saucepan, colander, and a large frying pan.*

**1** Bring a large saucepan of salted water to the boil. Add the **penne pasta** and cook for **8 minutes**, or until tender. Drain and return to the saucepan. Cover with a lid.

**2** Meanwhile, add the **olive oil** to a large frying pan over a medium heat. Add the **bacon** and cook for **4-5 minutes**, stirring regularly so that it doesn't burn. Add the **butter, zucchini ribbons** and **garlic**. Cook for **3-4 minutes** or until the zucchini has softened. Remove the frying pan from the heat.

**3** Add the bacon, zucchini ribbons, **parsley** and **fetta cheese** to the pasta. Add a couple of handfuls of the **baby spinach** and the **lemon juice** and stir until the spinach wilts.

**4** To serve, divide the pasta between bowls and drizzle with a little olive oil. Enjoy!



**Did you know?** Denmark consumes the most pork in the world.