

CREAMY WAGON WHEELS

A simple pasta dish with all the delicious creamy flavours!

NORMAL	10 MINS	15 MINS	4

Ingredients

- 500g San Remo Wagon Wheel Pasta 500g
- 1 tbsp olive oil
- 1 large brown onion, peeled and chopped
- 1 clove garlic, peeled and chopped
- 200g smoky bacon, diced
- 1 cup chicken stock
- 1 cup frozen peas
- 1 cup frozen corn kernals
- 1 tsp finely grated lemon zest
- ½ cup sour cream
- ¼ cup finely grated parmesan
- ¼ cup basil leaves, torn
- Salt flakes and freshly ground black pepper

Instructions

1. Cook pasta according to pack instructions. Drain, reserving one ladle full of pasta water.
2. Heat olive oil in a saute pan over a low heat. Add onion, garlic and bacon, stirring to combine. Cover and cook for 10 minutes or until onion is soft.
3. Add stock, peas, corn and zest, increase heat to medium and bring to the boil, cook for 3-4 minutes.
4. Add cream and parmesan, stirring until sauce thickens. Add basil and season well with black pepper. Check seasoning, as salt in the stock and parmesan may be enough.
5. Add cooked pasta, stirring gently until well coated. If sauce is too thick, add reserved pasta water and stir to combine.
6. To serve, sprinkle with extra parmesan.