



SPAGHETTI A LA FAMILIA

Quick to prepare, with flavours that complement each other beautifully. Perfect for the whole family!



EASY



5 MINUTES



10 MINUTES



4 SERVES

Ingredients

- 500g packet of Black & Gold spaghetti
- Shortcut bacon, diced
- 3/4 cup pine nuts, toasted
- 300 g jar sun-dried tomato pesto

Instructions

1. Cooking your pasta in a saucepan of salted, boiling water as per the packet instructions.
2. While the pasta is cooking, sauté bacon, stirring often, until golden for 4 minutes.
3. In another non-stick frying pan over medium heat, add the nuts and spread evenly. As the nuts are full of rich oil, they burn quickly and need to keep moving as they colour. As soon as they are fragrant and slightly browned, remove from the heat.
4. When spaghetti is ready, drain and rinse with boiling water.
5. Add all ingredients to it and toss to coat.