



# SPINACH AND BRUSSELS SPROUT “CARBONARA” WITH CRISP BACON

*Make the most of festive greens and sweet maple bacon with this wintery take on a classic carbonara.*

Prep time 5 minutes | Cook Time 15 minutes | Serves 2

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6 rashers smoked streaky bacon, finely sliced	Splash cream (optional)
50g baby spinach leaves	Sea salt and freshly ground black pepper
100g Brussel sprouts, finely sliced	20g Parmesan cheese, grated
150g linguine	1 teaspoon maple syrup
3 Clarence Court Hen's Eggs	

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Place a medium frying pan on a medium heat. Add the bacon and fry until golden, then line a plate with a piece of kitchen roll and spoon the cooked bacon on to it. Return the pan to the heat.

Add the spinach and allow to wilt, then press the spinach against the side of the pan to release as much water as possible, once wilted. Discard the water, spoon the spinach onto a board and chop, then place the spinach into a bowl to one side.

Put the pan back on the heat and add the sprouts, to sauté until just cooked.

Boil a pan of water and cook the pasta according to packet instructions. Crack the eggs into a large bowl and whisk in the cream, a little seasoning and the Parmesan. When the pasta is cooked, add the spinach, bacon and maple syrup to the frying pan with the sprouts and mix well.

Reserve a little pasta water and drain the pasta into a colander. Tip the cooked pasta into the bowl of eggs, cream and Parmesan and add the contents of the frying pan. Toss everything together well, to cook the eggs with the hot pasta. Return the pasta to the hot frying pan if needed. Divide the pasta between plates and serve.



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