

Chilli, pea, bacon and fetta pasta



This super-easy, budget-friendly pasta dish is ready in just 15 minutes.

Ingredients:

1. 375g orecchiette pasta
2. 1 1/2 cups frozen peas
3. 2 tablespoons extra virgin olive oil
4. 175g shortcut bacon rashers, trimmed, chopped
5. 4 garlic cloves, thinly sliced
6. 1 long red chilli, thinly sliced
7. 80g marinated fetta, reserving
8. 2 tablespoons marinating oil
9. 1/2 cup fresh mint leaves

Method:

1. Cook pasta following packet directions until tender, adding peas for the last 2 minutes of cooking time. Drain.

2. Meanwhile, heat olive oil in a large, deep frying pan over medium-high heat. Add bacon and garlic. Cook for 4 minutes or until golden. Add chilli. Cook for 1 minute or until softened.
3. Add pasta, crumbled fetta, reserved marinating oil and mint to bacon mixture. Season with salt and pepper. Toss to combine. Serve.