

Creamy Pasta

Ingredients: 150g pasta

2 slices bacon, rind removed **OR** 1 cooked Chicken breast **OR**

2 slices of Ham.

50g mushrooms or frozen peas or sweetcorn

1 small onion

$\frac{1}{2}$ tbsp vegetable oil (**Provided by school**)

50ml crème fraiche or natural yogurt (**Provided by school**)

Container: Large plastic tub to carry pasta home

Method

1. Put a large pan of water on to boil and cook the pasta according to the packet instructions and then drain.
2. Peel and chop the onion.
3. Prepare the mushrooms, peas and other vegetables.
4. Heat the oil in the pan and gently fry the onion for 2 minutes. Add the bacon and fry until the onions are soft and the bacon is cooked.
5. Add the mushrooms or other vegetables and gently fry for another 2 minutes.
6. Stir in the cooked pasta then remove from the heat.
7. Add the crème fraiche or yogurt and the optional ingredients. Make sure the pasta is evenly coated.
8. Serve immediately garnished with parsley.

Storage	Keep refrigerated and eat within one day
Preparation	Reheat thoroughly until piping hot