

GREEN BEAN PASTA

ingredients:

80g green beans, chopped

3 rashers back bacon, sliced

15g butter

10 roma tomatoes, halved

2 cloves pickled garlic, sliced

salt and freshly ground black pepper for seasoning

1 tablespoon white wine

2 tablespoons cream

method:

put the pasta water on to boil

blanch the beans and set aside

now start cooking your pasta

fry the bacon in a large frying pan until crispy

deglaze the pan with the butter

add the tomatoes, the garlic and the beans

season to taste

add the wine and the cream

toss the pasta through the sauce

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