

Springtime Pasta

Makes: 6-8 servings

Preparation time: about 20 minutes

1 lb (500 g) penne

5 oz (142 g) package baby kale or one bunch kale, tough stems removed and leaves shredded

10 oz (300 g or about 10 slices) bacon, chopped into 1-inch (2.5-cm) pieces

1 medium red onion, finely sliced

4 oz (113 g) soft mild goat's cheese, crumbled or sliced

Grated Parmesan to serve (optional)

1. Place a large pot of salted water on to boil.
2. In a large frying pan, dry-fry the bacon pieces until crisp. Remove bacon from the pan and drain off most of the fat, leaving behind about 1 tsp (5 mL). Gently fry the onion in the fat for 2-3 minutes, until soft.
3. Meanwhile, add the pasta to boiling water. Add the kale in the final minutes of cooking time (last 2 minutes for mature leaves, just 1 minute for baby kale.) Drain, reserving about $\frac{1}{4}$ cup (50 mL) of the hot cooking water.
4. Tip the cooked pasta and kale into the frying pan with the onion, then remove from heat and stir through the bacon and the goat's cheese. Add a little of the pasta cooking water if the mixture seems a bit dry. Serve in bowls, scattered with grated Parmesan if you like.