

08. ARTICHOKE, ALMOND AND PROSCIUTTO PASTA



Cooking time: 20 minutes Prep time: 10 minutes Serves: 4-6

INGREDIENTS

- 375g spaghetti
- 8 bacon rashers, chopped coarsely
- 1 cup S&W Real Whole Egg Mayonnaise
- 1/4 cup lemon juice
- 340g jar marinated artichoke hearts, coarsely chopped
- 1/2 cup slivered almonds, toasted
- 1/2 cup coarsely chopped parsley

INSTRUCTIONS

1. Cook pasta in a large saucepan of boiling salted water until tender. Drain pasta.
2. Heat oil in same cleaned pan. Cook bacon, stirring, until browned and crisp. You may need to drain any excess fat from the pan at this stage.
3. Stir in S&W Real Whole Egg Mayonnaise and lemon juice.
4. Add artichoke hearts and pasta. Stir over a low heat until mixture is heated through and pasta is coated with sauce.
5. Stir through half of the nuts and parsley just before serving.
6. Garnish with remaining nuts and parsley. Serve with parmesan shavings if desired.

TIPS

- Serve this luscious, rich dish with a big green salad.
- Replace the almonds with toasted pine nuts.
- Try using chopped fresh mint in place of the parsley.
- Leave out the bacon and add some olives for a vegetarian version.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au