

# Linguine with broad beans, bacon and thyme

## Ingredients

2-3 cups podded broad beans (about 1000g broad beans in the pod)  
1 red onion  
6 garlic cloves  
6 stalks of parsley  
16 sprigs thyme  
4 tablespoons olive oil  
A wedge of parmesan  
750g linguine

## Method

Put the steamer insert in a large saucepan and add water to just below steamer. Tip broad beans into steamer, put lid on pot and bring to the boil. Steam beans until just cooked and pour into a colander to cool. When the broad beans are cool, double peel them by slipping each bean out of its tough skin.

Prepare the following ingredients and place each in a small bowl. Peel and dice the onion. Peel and press the garlic through the garlic press. Rinse and dry the parsley in the salad spinner. Pull the leaves from the stalks and finely chop the leaves. Rinse the thyme leaves and dry in a clean towel. Pick the thyme leaves from their stalks. Cut the rind from the bacon and cut bacon into strips. Grate some parmesan and put in a bowl for each table.

Heat oil in frying pan and soften onion over a low to medium heat. Add bacon and garlic and stir to prevent sticking. Stir in thyme leaves. Add broad beans and heat through.

Boil lightly salted water in a large saucepan. Drop in linguine. Cook for about 5 minutes. ***When the linguine is cooked, tip the water and linguine into the colander in the sink.***

Add the linguine and parsley to the frying pan with the other cooked ingredients. Stir through and serve.