

Pasta with Ballybrie Cheese

This simple pasta dish is fresh, tasty and can be served chilled or warm. Try with Ballybrie or even our Oakwood Smoked Cheddar.

INGREDIENTS

- 115g/4oz Ballybrie (cubed)
- 225g/8oz pasta (tagliatelle or rigatoni)
- 2 cloves garlic
- 55g/2oz beans (either broad or green)
- 55g/2oz baby tomatoes
- Bunch of spring onions
- 1 dsp olive oil
- 25g/1oz sun-dried tomatoes, coarsely sliced
- 55g/2oz cooked & sliced back bacon
- 1 dsp pesto
- 115g/4oz mixed leaves e.g. chard/rocket
- A few fresh basil leaves
- Pinch of salt

METHOD

- Cut the cheese into bite-sized cubes.
- Cook the pasta in a pot of boiling, salted water until just tender. If using dried pasta, cook for 6–7 minutes or if using fresh, cook for 2–3 minutes. Drain and keep warm.
- Prepare all the vegetable ingredients. Chop the garlic finely and cook the beans by boiling or steaming for 1 minute and drain. Cut the tomatoes in half and chop the spring onions. Heat the olive oil and garlic in a pan. Add all the vegetables including the sun-dried tomatoes. Add the cooked bacon and toss for 1 minute. Add the pesto and cubes of cheese, mix with the pasta and then serve if liked, with a little mixed leaves. Garnish with herbs before serving.

