Linguine with broad beans, bacon and thyme

Fresh from the garden: Broad beans, onion, garlic, parsley and thyme.

Recipe source: Stephanie Alexander Cooking with Kids

Equipment:
- Knives
- Chopping boards
- Grater
- Medium saucepan
- Colander
- Frying pan
- Large saucepan
- Serving bowls

Ingredients:
- 400 grams broad beans (podded)
- ½ onion, diced
- 3 garlic cloves, crushed
- 4 stalks parsley, leaves torn
- 8 sprigs thyme, leaves stripped
- 200 grams diced bacon
- 400 grams Linguine Pasta
- 2 Tablespoons olive oil
- Salt and freshly ground pepper
- Parmesan cheese

What to do:

Bring a medium saucepan of lightly salted water to the boil. Drop the shelled broad beans into the boiling water and cook for 2 minutes only.

Place the colander into the sink. Strain the broad beans and cool quickly with cold running water.

Double peel the broad beans by slipping each bean out of its tough outer skin. Set beans aside.

Heat the oil in the frying pan over a low to medium heat and add the onion. Stir and allow to fry and soften.

Add the bacon and garlic and stir to prevent the mixture sticking.

Stir in the thyme leaves.

Taste for salt and pepper and put aside until ready to serve.

Meanwhile bring a large pot of salted water to the boil. Drop in the pasta. Cook for 5 minutes or until al dente. (Al dente – the pasta should still taste a little firm rather than being completely soft)

Drain the pasta. Return pasta to the large pot. Add broad bean mixture. Toss well. Reheat on low for a few minutes.

Transfer to the large serving bowl and scatter with fresh torn parsley leaves and grated parmesan.