

Pasta with Smoked Chicken and Bacon (Gluten Free)

Serves 4

500g gluten-free pasta (small spirals are good)

5 tablespoons olive oil

2 cloves garlic, crushed

200g smoked chicken breast, sliced

200g bacon, cut into small strips

1/3 cup chopped thyme

1/2 cup grated parmesan

salt

freshly ground black pepper

Bring a large saucepan of water to the boil and cook pasta as per packet instructions. When al dente, drain and return to the pan. Toss 2 tablespoons of olive oil through the cooked pasta and cover to keep warm.

Heat 1 tablespoon of olive oil in a large frying pan over medium heat, add the garlic, smoked chicken and bacon and cook until the bacon is golden brown. Stir in the warm pasta, thyme, parmesan and 2 tablespoons of olive oil. Toss gently until the parmesan has melted. Season with salt and pepper to taste, and drizzle with a little more olive oil if desired.