**Spinach and Bacon Pasta Bake**

**INGREDIENTS**

- 300g short pasta
- 2 teaspoon olive oil
- 4 short cut bacon rashers, chopped
- 1 small onion, chopped
- Shredded Spinach or Kale
- 1 cup cream
- 2 eggs
- 1 ½ cups (120g) grated cheddar

**METHOD**

Preheat oven to 180°C. Cook pasta according to the packet instructions. Drain, return to the pan. Meanwhile, heat the oil in a frying pan over a medium heat. Add the bacon and onion, and cook, until soft and lightly browned. Add shredded Kale or spinach and mix.

Use a fork to mix the cream and eggs together in a jug.

Add bacon, onion and kale mix to the cream and eggs. Stir in 1 cup Cheese and add to cooked pasta.

Spoon into an 8 cup (2 litre) oven proof dish. Sprinkle with remaining cheese.

Bake until golden.

Serve with a green salad.