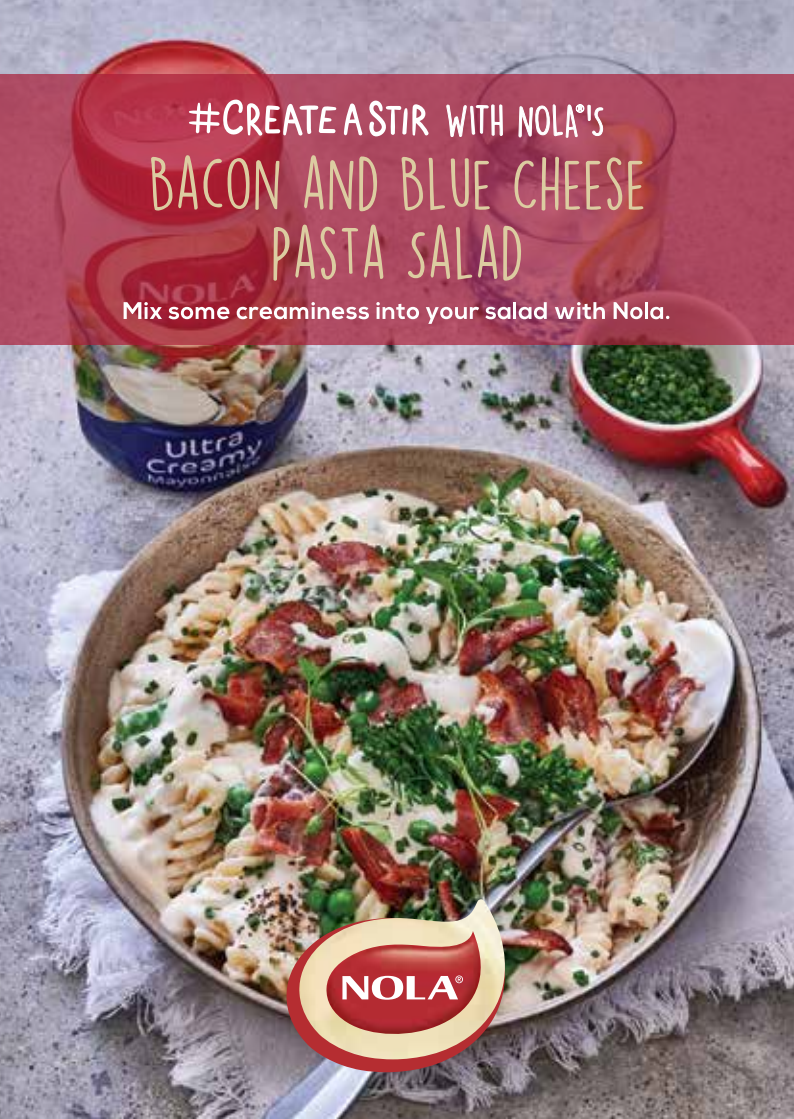


# #CREATEASTIR WITH NOLA'S BACON AND BLUE CHEESE PASTA SALAD

Mix some creaminess into your salad with Nola.



## INGREDIENTS

(Serves 4)

3 cups of pasta

230g of tenderstem broccoli florets, roughly chopped

1 cup (250ml) of frozen peas

4 slices of cooked streaky bacon, chopped

100g of creamy blue cheese, crumbled

1 cup (250ml) **Nola Ultra Creamy**

¼ cup (60ml) of chopped chives

## METHOD

Cook the pasta in boiling salted water according to the packaging's instructions.

In the last minute or 2 of the cooking time, add the broccoli and peas.

Drain and leave to cool.

Add the half the blue cheese to the mayo, mix well and season to taste.

Toss through the pasta and top with the crispy bacon, remaining blue cheese and chopped fresh chives.

