



# BACON AND BLUE CHEESE SALAD

[https://www.mainland.co.nz/recipe/Bacon\\_and\\_blue\\_cheese\\_salad.html](https://www.mainland.co.nz/recipe/Bacon_and_blue_cheese_salad.html)



**Prep Time**  
**15 MINS**

**COOKING Time**  
**20MINS**

**SERVES**  
**2**

This is the perfect salad to bring along to your next BBQ. Sprinkled with our Creamy Blue cheese, this one is a sure fire winner.

## Ingredients

- 200 g penne pasta
- 75 g streaky bacon
- ½ red onion thinly sliced
- 75 g cherry tomatoes halved
- 50 g Mainland Special Reserve Creamy Blue Cheese chopped into pieces
- 60 g rocket
- 1 tbsp olive oil
- ½ handful fresh basil

## Method

1. Bring a large pot of salted water to a boil. Cook the pasta according to the package instructions until just tender.
2. Drain the pasta and set aside.
3. At the same time, in a frying pan, heat a film of olive oil over medium heat.
4. Add the bacon and cook until crispy, turning at times.
5. Once the bacon is crisp, remove it from the pan and set it aside on a plate lined with kitchen paper to absorb excess oil.
6. In a large bowl, combine the pasta, bacon, red onion, halved cherry tomatoes, blue cheese and basil leaves.
7. Drizzle with a little oil and gently toss everything to combine.
8. Serve in shallow bowls