

for the
little ones

BROCCOLI

Bacon Pasta &
egg Muffins

Bacon Pasta Bake



30 Minutes



4 Servings



PORK

Fusilli pasta tossed in bacon, mushroom and tomato sauce, finished with mozzarella and baked in the oven until golden.

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FROM YOUR BOX

BROWN ONION	1
BACON	1 packet (180g)
MUSHROOMS	300g
TOMATO SUGO	1 jar
BROCCOLI	1
SHORT PASTA	1 packet (500g)
SHREDDED MOZZARELLA	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

COOKING TOOLS

large frypan, saucepan, oven dish

Hide the veggies by blending the onion and mushrooms with the tomato sugo before combining with bacon and pasta!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – pasta is replaced with GF pasta.



1. COOK ONION, BACON & MUSHROOMS

Set oven to 220°C and bring a saucepan of water to a boil.

Dice onion and slice bacon. Add to a large frypan with **oil** and cook over medium-high heat for 2-3 minutes. Slice and add mushrooms to cook.



4. Boil the Pasta

Add pasta to the boiling water and cook according to packet instructions or until cooked al dente. Drain.



2. SIMMER the Sauce

Season with **2 tsp oregano**. Pour in sugo and **1/2 jar water**. Simmer for 5 minutes.

tip Cut the broccoli into small florets and add to the sauce if you prefer!



5. Bake the Pasta

Toss pasta with sauce. Adjust seasoning to taste with **salt and pepper**. Transfer to an oven dish and top with cheese. Bake in the oven for 5 minutes or until golden.

tip You can serve the pasta and sauce without baking it if you like! Top with cheese to serve.



3. BLANCH the BROCCOLI

Cut broccoli into florets. Add to boiling water and blanch for 3 minutes. Remove with a slotted spoon, reserving the boiling water for the pasta.

tip Toss the broccoli with some butter and season with salt!



6. FINISH AND SERVE

Serve pasta bake at the table with a side of broccoli.