



# Creamed Corn and Bacon Pasta

Creamy, satisfying and super duper YELLOW! This creamed corn and bacon pasta is a fun family dish to try — and we know you'll love it.







# Playtime in the kitchen

Invite the kids to the kitchen to be "Quality Assurance Officers" of the day. Have them tastecheck the food as you cook; is the pasta properly al dente? Is the creamed corn creamed enough? Does the salad need more vinegar? This is a fun playful way to learn more about cooking, while also being allowed to tell off mum or dad a bit!

#### FROM YOUR BOX

CORN COBS	2
LONG PASTA	250g
NATURAL YOGHURT	1/2 tub (100g) *
GARLIC CLOVES	1
CHIVES	1/2 bunch *
RED CAPSICUM	1/2 *
CARROT	1
FESTIVAL LETTUCE	1/2 *
BACON	1 packet (100g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil, salt, pepper, red wine vinegar

#### **KEY UTENSILS**

large saucepan, stick mixer or small food processor

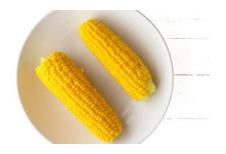
#### **NOTES**

Serve with grated parmesan if you have some.

No gluten option - pasta is replaced with GF pasta.

No pork option - bacon is replaced with smoked chicken breast fillet. Slice and add to saucepan in step 5 along with creamed corn.

If you don't have a mixer or processor, mash the corn kernels with a potato masher to make the creamed corn.



#### 1. COOK THE CORN

Bring a saucepan of water to the boil. Remove husks and silks from corn cobs and add to water. Cook for 2-3 minutes until just tender. Remove corn with tongs, reserving the boiling water for step 2. Run corn under cold water.



#### 2. COOK THE PASTA

Add pasta to boiling water and cook according to packet instructions or until al dente. Drain, reserving 1 cup water. Keep pasta aside.



#### 3. MAKE THE CREAMED CORN

Remove corn kernels from cobs and place 3/4 of the kernels into a jug (reserve remaining) with yoghurt and garlic. Blend with a stick mixer to a coarse puree. Chop and stir through the chives. Season with salt and pepper.



### 4. MAKE THE SALAD

Slice capsicum and julienne (or grate) carrot. Wash and tear lettuce. Toss all with 1/2 tsp olive oil, 2 tsp vinegar, salt and pepper.



## 5. MAKE THE PASTA

Reheat saucepan over medium-high heat. Thinly slice bacon and add to saucepan. Cook for 2-3 minutes or until cooked through. Turn down heat to low and add creamed corn and drained pasta. Stir to combine and heat through, adding pasta water as needed (we used 3/4 cup). Season with salt and pepper.



#### 6. FINISH AND PLATE

Divide pasta among bowls, sprinkle with reserved corn kernels (see notes) and serve with salad.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



