




### Product Spotlight: Corn cobs


In Australia, the planting area of corn is around 64,000 hectares. Every year, Australia produces 444,000 tonnes, all of which is GM-free (that means it's not genetically modified).



## 4 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.

 30 minutes

 4 servings

 Pork

### *Playtime in the kitchen*

*Invite the kids to the kitchen to be "Quality Assurance Officers" of the day. Have them taste-check 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        | 3                |
| LONG PASTA       | 500g             |
| NATURAL YOGHURT  | 1/2 tub (100g) * |
| GARLIC CLOVES    | 2                |
| CHIVES           | 1/2 bunch *      |
| GREEN CAPSICUM   | 1                |
| CARROT           | 1                |
| FESTIVAL LETTUCE | 1/2 *            |
| BACON            | 1 packet (200g)  |

*\*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 large 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 1/2 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 tsp olive oil, 1/2 tbsp 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 1 1/4 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**

