



### Product Spotlight: Broccoli

Tiny flower buds make up the head of broccoli, and if you don't harvest it on time, the broccoli will be full of yellow flowers!



## Cheesy Bacon Ranch Pasta

Free-range smoked bacon in a cream cheese ranch sauce with chopped broccoli and tomato, all tossed with pasta and finished with chives.



20 minutes



2 servings



Pork

25 August 2023

## Stretch the dish!

*Add sliced mushrooms or diced chicken to this dish to make extra servings! Increase the sauce with more cream cheese if you have some, or grated cheddar and milk.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	28g	36g	113g

## FROM YOUR BOX

SHORT PASTA	500g
SHALLOT	1
FREE-RANGE BACON	1 packet
BROCCOLI	1
TOMATO	1
RANCH SPICE MIX	1 sachet
CREAM CHEESE	1 tub
CHIVES	1 bunch

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, saucepan

## NOTES

Ranch spice mix: onion powder, ground garlic powder, dried dill, dried thyme, dried parsley.

Use broccoli to taste. We recommend using 1/2 of the broccoli for 2 serves.

**No gluten option – pasta is replaced with GF pasta.**



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta to boiling water and cook according to packet instructions or until al dente. Reserve **1/2 cup cooking water** before draining. Set aside.



### 2. COOK THE BACON

Heat a large frypan over medium-high heat with **oil**. Dice shallot and bacon. Add to pan and cook for 5 minutes.



### 3. SAUTÉ THE VEGETABLES

Finely chop broccoli (see notes). Dice tomato. Add to pan along with ranch spice mix. Cook for 8 minutes until vegetables have softened.



### 4. SIMMER THE SAUCE

Stir cream cheese and **reserved cooking water** into pan until combined. Cook for a further 5 minutes.



### 5. FINISH AND SERVE

Toss cooked pasta into pan until combined. Slice chives and stir through (reserve some for garnish). Season with **salt and pepper** to taste. Serve at the table.

**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**

