



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: The Farm House

The Farm House is a family-owned butchery, smokehouse and charcuterie located just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



D2

Creamy Boscaiola Penne with Ham

A comforting and delicious pasta dish with free-range smoked ham, cherry tomatoes, broccoli and creamy Napoletana (Boscaiola) sauce from Vesuvio Pasta, finished with fresh oregano.



20 minutes



2 servings



Pork

14 October 2022

Use the leftovers!

You can make baked pasta using the leftovers! Combine leftover pasta with egg and grated cheese, spoon into muffin tins and top with more grated cheese. Bake until golden and set.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
BROWN ONION	1
CHERRY TOMATOES	1 packet (200g)
BROCCOLINI	1 bunch
FREE-RANGE HAM	1 packet (90g)
BOSCAIOLA SAUCE	1 packet
OREGANO	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large frypan, saucepan

NOTES

You can cook the whole packet of pasta and save the extra serve for leftovers if preferred!

To quickly rinse the oregano leaves, place them in a bowl and cover with water to remove any excess sand.

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al-dente (see notes). Drain and set aside.



2. COOK THE ONION

Heat a frypan with **oil** over medium heat. Dice and add onion along with **1 tsp dried thyme**. Cook for 3 minutes until softened.



3. ADD TOMATOES AND HAM

Halve tomatoes. Slice broccolini and ham. Add to pan as you go and cook for 5 minutes until softened.



4. TOSS THE PASTA

Pour in boscaiola sauce and simmer for 2–3 minutes until warmed through. Toss in cooked pasta until coated. Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Garnish pasta with oregano leaves and serve at the table (see notes).

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**

