



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: The Farm House Ham


Free-range pork, traditionally smoked in Margaret River using Beechwood.


Love it? So do we! You can grab another packet on the Marketplace.



D2 Ham and Capsicum Pasta

Savoury free-range ham fried and tossed with pasta, capsicum dip and fresh veggies. Easy and great for a spring weeknight dinner!

 20 minutes

 2 servings

 Pork

28 October 2022

Pasta bake

Make a pasta bake instead! Follow the recipe until step five. Then, add all to a baking dish, sprinkle with cheese (grated mozzarella, cheddar, parmesan and/or bocconcini all work well) and grill in the oven for a few minutes to melt the cheese.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
FREE-RANGE HAM	1 packet (90g)
BROWN ONION	1
COURGETTES	2
CAPSICUM DIP	1 tub (200g)
YELLOW CAPSICUM	1
TOMATO	1
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, 1 garlic clove

KEY UTENSILS

large frypan, saucepan

NOTES

You can cook the capsicum and tomatoes along with the zucchini in step 3 if you prefer a warmer dish. Use the basil as garnish.

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 of pasta and cook according to packet instructions or until al dente. Drain and rinse.



2. COOK THE HAM

Heat a large frypan with **oil** over medium heat. Dice and add ham. Cook for 1-2 minutes, continue to step 3.



3. MAKE THE SAUCE

Dice and add onion and courgettes (alternatively grate), crush in **1 garlic clove**. Cook for 5 minutes until softened (see notes). Take off heat and stir in capsicum dip.



4. MAKE THE TOPPING

Dice capsicum and tomato, slice basil. Toss together in a bowl with **2 tsp olive oil, 2 tsp vinegar, salt and pepper**.



5. TOSS IN THE PASTA

Add pasta to sauce, toss together and season with **salt and pepper** (loosen with water if preferred).



6. FINISH AND PLATE

Divide pasta among bowls and spoon over fresh topping.

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**

