



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Baby spinach

Baby spinach is harvested earlier than regular spinach, it is a good source of vitamin B2, so it can help boost energy levels.



D4 Antipasto Picnic Pasta with Bacon

Crispy bacon, salty feta and olives tossed through a balsamic-dressed pasta salad with fresh cherry tomatoes and baby spinach, finished with toasted flaked almonds. Even more delicious on a picnic!

 20 minutes

 4 servings

 Pork

9 December 2022

Prepare ahead!

*This dish can easily be prepared ahead and served the next day!
Serve any leftovers with some BBQ chicken or sausages!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	39g	109g

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
FLAKED ALMONDS	1 packet (40g)
FREE-RANGE BACON	1 packet (180g)
RED ONION	1
CHERRY TOMATOES	1 packet (200g)
MEDITERRANEAN MEDLEY	1 packet
BABY SPINACH	1 bag (120g)

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, 1 garlic clove, balsamic vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

You could use a pre-made pesto or dressing of choice instead of making your own.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al dente. Drain pasta and set aside.



2. TOAST THE ALMONDS

Meanwhile, heat a frypan over medium-high heat. Add almonds and toast for 4-5 minutes until golden. Remove to a bowl and keep pan on heat.



3. COOK THE BACON

Slice bacon and onion. Add to pan with **1 tbsp olive oil** and **1 tsp oregano** and cook for 6-8 minutes until onion is softened.



4. PREPARE THE DRESSING

Crush **1 garlic clove**. Whisk together with **1 tbsp balsamic vinegar** and **2 tbsp olive oil** (see notes).



5. PREPARE THE SALAD

Halve tomatoes. Add to a large salad bowl with antipasto mix and baby spinach.



6. FINISH AND SERVE

Toss cooked pasta, dressing, bacon and onion with salad. Season with **salt and pepper** to taste. Garnish with flaked almonds.

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**

