



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Parmesan Cheese


Parmesan cheese is an aged hard cheese that adds a lovely, strong, nutty and salty flavour to this dish!




## D4 Classic Bacon Carbonara

Long pasta tossed in a creamy carbonara sauce with bacon and parmesan cheese – simple and delicious!

*\*Due to supply shortage, the eggs in this dish have been replaced with sour cream to make the sauce.*

 25 minutes

 4 servings

 Pork

10 June 2022

## Switch it up!

*You can switch the creamy sauce for a tomato sugo or pesto if preferred! Grate and add the carrot to the vegetables. If you prefer to use eggs to make the sauce, please see the notes section for the method.*

## FROM YOUR BOX

LONG PASTA	1 packet (500g)
SOUR CREAM	1 tub
PARMESAN CHEESE	1 packet
GEM LETTUCE	3-pack
LEBANESE CUCUMBER	1
CARROT	1
BROWN ONION	1
BACON	1 packet
ZUCCHINI	1

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, dried oregano

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can use eggs instead of sour cream for the sauce if preferred. Whisk 3 eggs with 75g parmesan cheese, season well with **pepper** to taste.

In step 5, add pasta straight into pan with bacon. Toss together, making sure it is all piping hot. Take off heat, fold in the egg mixture and **1/4 cup pasta water**. Stir until creamy and well combined. Season with **salt and pepper** to taste.

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



### 1. BOIL THE PASTA

Bring a large saucepan of water to the boil. Add pasta and cook according to packet instructions or until cooked al dente. Drain and reserve **1 cup pasta water** (continue step 5).



### 2. PREPARE THE SAUCE

Combine sour cream with 1/2 packet parmesan cheese, season well with **pepper** to taste (see notes).



### 3. PREPARE THE SALAD

Separate and rinse lettuce leaves. Ribbon cucumber and carrot using a vegetable peeler. Toss together with **1 tbs vinegar** and **1 tbs olive oil**. Set aside.



### 4. COOK BACON

Heat a large frypan with **oil** over medium-high heat. Dice onion and bacon, add to pan along with **1 tsp oregano**. Grate in zucchini and cook for 5 minutes.



### 5. TOSS THE PASTA

Stir prepared sauce and **1/2 cup pasta water** into pan until combined. Toss through cooked pasta until well coated. Season with **salt and pepper** to taste and add more pasta water if needed.



### 6. FINISH AND SERVE

Serve carbonara with extra parmesan cheese and salad on the side.

**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](mailto:hello@dinnertwist.com.au)

