



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.



## D4 Ham & 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



4 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 (180g)
BROWN ONION	1
ZUCCHINI	1
CAPSICUM DIP	1 tub (200g)
YELLOW CAPSICUM	1
TOMATOES	2
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 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 zucchini (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 tomatoes, 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**

