



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Feta Cheese

Traditionally feta is made using sheep milk, although it can be made using sheep, goat or cow milk, or any combination of the three.

D4 Mediterranean Medley Pasta with Bacon

A vibrant mix of marinated olives, feta and sun-dried tomatoes tossed with casarecce pasta and crispy bacon with balsamic roasted tomatoes.



25 minutes



4 servings



Pork

2 September 2022

Add extra flavour!

This pasta is delicious with some lemon zest or crushed garlic. You can also add some fresh oregano or rosemary if you have some.

FROM YOUR BOX

SHORT PASTA	500g
CHERRY TOMATOES	2 packets (2 x 200g)
ZUCCHINI	1
SHALLOT	1
FREE-RANGE BACON	1 packet (180g)
MEDITERRANEAN MEDLEY	1 packet
BASIL	1 packet (20g)

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, dried oregano

KEY UTENSILS

large saucepan, oven tray

NOTES

Squash the tomatoes before tossing them through the pasta for an extra saucy finish.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven to 220°C.

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



2. ROAST THE VEGETABLES

Halve tomatoes and dice zucchini. Slice shallot and bacon. Toss on a lined oven tray with **2 tsp oregano**, **1/4 cup balsamic vinegar** and **1/4 cup olive oil**. Roast in oven for 15-20 minutes (see step 4) until golden.



3. PREPARE THE MEDLEY

Chop medley ingredients. Slice basil leaves. Set aside.



4. TOSS THE PASTA

Toss cooked pasta with roast vegetables and medley ingredients (see notes). Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Garnish pasta with basil and serve at the table.

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**

