



## Product Spotlight: Pasta

There are 310 specific forms of pasta — and these are known by over 1300 names! How many can you think of?



## 4 Bacon Pasta with Feta

This recipe suits the whole family, even any fussy eaters! Pasta tossed with fried bacon, zucchini and sauce, garnished with fresh basil and feta.

 25 minutes

 2 servings

 Pork

25 June 2021

## *Veg on the side*

*If preferred, fry the cherry tomatoes, zucchini and spring onions on the side in a separate frypan. Then, toss with spinach for a simple side salad.*



## FROM YOUR BOX

LONG PASTA	250g
SPRING ONIONS	2
GARLIC CLOVE	1
BACON	100g
CHERRY TOMATOES	1 bag (200g)
ZUCCHINI	1/2 *
BABY SPINACH	1/2 bag (60g) *
TOMATO SUGO	1 jar (350g)
BASIL	1/2 pkt *
FETA CHEESE	1/2 tub *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can add additional garnishes to taste from your pantry, such as chilli flakes, toasted pine nuts, or parmesan cheese.

**No pork option – bacon is replaced with sliced turkey.**

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



### 1. COOK THE PASTA

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



### 2. FRY THE BACON

Heat a frypan with **oil** over medium-high heat. Slice spring onions, crush garlic, dice bacon and add to pan with **1/2 tsp thyme**. Cook for 3-4 minutes.



### 3. ADD THE VEGETABLES

Halve cherry tomatoes, grate zucchini, and add to frypan with spinach, sugo and **1/3 jar water**. Cover and simmer for 5 minutes.



### 4. STIR THROUGH PASTA

Add pasta to frypan. Mix well and season to taste with **salt and pepper**.



### 5. FINISH & PLATE

Slice basil.

Serve pasta in bowls and garnish with basil and crumbled feta cheese to taste (see notes).

**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)

