



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Mushrooms

Mushrooms are one of the few natural food sources of vitamin D which is great for strong healthy teeth and bones!



4 Bacon and French Onion Pasta

We have a sneaky twist to give this pasta a special finish – adding a tub of French onion dip to make the sauce extra tasty!

 25 minutes

 2 servings

 Pork

10 December 2021

Mix it up!

If you prefer your pasta more traditional keep the dip to have with crackers or vegetable sticks and add a jar of sugo and some fresh or dried herbs to make the sauce.

FROM YOUR BOX

LONG PASTA	250g
BACON	1 packet (90g)
SPRING ONIONS	4
MUSHROOMS	150g
SPINACH AND ROCKET	1 bag (60g)
FRENCH ONION DIP	1 tub (200g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, garlic (1 clove)

KEY UTENSILS

large frypan, saucepan

NOTES

You may need extra pasta water depending on how "saucy" you like your pasta. You can add some fresh herbs (rosemary, basil, oregano) for an extra boost of flavour.

No pork option – bacon is replaced with sliced turkey. Slice and add to pan with garlic and spring onion at step 2.

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. Drain pasta reserving 1/2 cup of pasta water.



2. FRY THE BACON

Heat a large frypan over medium-high heat with oil. Slice and add bacon. Cook for 3 minutes. Crush garlic and slice spring onions, adding to pan as you go (keep some green tops for garnish).



3. ADD THE MUSHROOMS

Slice and add mushrooms. Cook for a further 5 minutes or until mushrooms have softened.



4. DRESS THE SALAD

In a medium bowl, whisk together **2 tsp olive oil, 1 tsp vinegar, salt and pepper**. Add leaves and toss together.



5. ADD THE PASTA

Add pasta and dip (to taste, start with 1/2 tub and increase as desired) to frypan. Mix well and add **1/4 cup pasta water** (see notes). Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide pasta among bowls and top with reserved spring onion tops. Serve leaves 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**

