



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: The Farmhouse Bacon

Free-range honey-cured smoked bacon from Margaret River. You can taste the difference!



## 4 Creamy Bacon Pasta

A simple but rich creamy bacon pasta dish with veggies, perfect for a busy weeknight or a lazy weekend dinner.

 25 minutes

 2 servings

 Pork

4 January 2021

## No chunks

*For a smooth sauce with no chunks of veggies, you can fry the shallot, Italian herbs, courgettes, garlic and tinned tomatoes separately, then blend using a stick mixer after simmering. Stir in sour cream. Fry bacon on a separate pan. Serve smooth sauce over pasta and top with bacon and olives.*

## FROM YOUR BOX

LONG PASTA	250g
SHALLOT	1
BACON	100g
COURGETTES	2
GARLIC CLOVE	1
TINNED CHERRY TOMATOES	400g
MARINATED SPLIT OLIVES	1/2 packet (125g) *
OREGANO	1 packet
SOUR CREAM	1/2 tub (100g) *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, Italian herbs (oregano or thyme also work well)

## KEY UTENSILS

large frypan, saucepan

## NOTES

For a lighter dish, you can omit the sour cream.

**No pork option - bacon is replaced with chicken stir-fry strips.** Cook as per recipe.

**No gluten option - pasta is replaced with GF pasta.** Cook as per packet instructions.



### 1. COOK THE PASTA

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



### 2. FRY THE ONION & BACON

Heat a large frypan with **oil**. Slice and add shallot. Cook for 3-4 minutes then slice and add bacon with **1 tsp Italian herbs**. Cook for 3-4 minutes.



### 3. ADD THE COURGETTES

Dice or grate courgettes, crush garlic. Add to pan with tomatoes, **1/4 tin water** and olives (to taste). Cover and simmer for 5 minutes.



### 4. FINISH THE SAUCE

Roughly chop oregano. Stir sour cream through sauce (see notes) with half the oregano. Season with **salt and pepper**.



### 5. FINISH AND PLATE

Divide pasta between plates and top with sauce and remaining oregano.

**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)

