



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.



4 Ham & Capsicum Pasta

Savoury free-range ham fried and tossed with pasta, WA-local capsicum dip and fresh veggies. Easy, and great on a warm summer's night!



25 minutes



2 servings



Pork

7 December 2020

Pasta bake

Make it a pasta bake if you'd like! Follow the steps until number five. Then, add all to a baking dish, sprinkle over cheese of choice (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	250g
SMOKED HAM	1 packet (100g)
GARLIC CLOVE	1
SPRING ONIONS	2
COURGETTES	2
CAPSICUM DIP	1 tub (200g)
YELLOW CAPSICUM	1/2 *
TOMATO	1
BASIL	1 packet
SNOW PEA SPROUTS	1/3 punnet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, red wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

You can also grate the courgettes. And if you prefer, dice and add capsicum and tomatoes to frypan in step 3 instead of keeping them fresh on the side.

No pork option – ham is replaced with sliced turkey. Dice and fold through at step 5.

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 and rinse.



2. COOK THE HAM

Heat a large frypan with **oil** over medium-high heat. Dice and add ham. Cook for 2-3 minutes until crispy. Remove to a plate, keep pan.



3. COOK THE VEGETABLES

Reheat pan with **1 tbsp oil**. Slice and add garlic, spring onions and courgettes (see notes). Cook for 4-5 minutes until tender, then remove from heat and stir in capsicum dip to taste (we used 1/2 tub).



4. MAKE THE TOPPING

Dice capsicum and tomato, slice basil and halve sprouts. Toss together in a bowl with **1 tsp olive oil, 1 tsp vinegar, salt and pepper**.



5. ADD THE PASTA

Add pasta and ham to the frypan. Toss together and season with **salt and pepper**.



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**

