



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



### Product Spotlight: Oregano


Ancient Greeks believed that cows that grazed in fields full of oregano produced tastier meat.




## 4 Spring Pasta

### with Ham and Cherry Tomatoes

Speedy, tasty pasta! Crispy ham from The Farm House, Margaret River, and cherry tomato pasta with a fresh snow pea and feta topping.

 25 minutes

 2 servings

 Pork

12 November 2021

## Mix it up!

*If you like your pasta saucy add a jar of passata or a tin of tomatoes at step 3. You may also want to add some extra dried herbs to build the flavour.*



## FROM YOUR BOX

LONG PASTA	1 packet (250g)
HAM	1 packet (100g)
RED ONION	1/2 *
GARLIC CLOVE	1
OREGANO	1 packet
CHERRY TOMATOES	1/2 bag (100g) *
SNOW PEAS	1/2 bag (75g) *
SMOOTH FETA	1/2 packet (100g) *
WHOLE ROASTED PEPPERS	1/2 jar *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar

## KEY UTENSILS

large frypan, saucepan

## NOTES

Use feta to taste or toss extra through the pasta.

**No pork option** - ham 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. Drain pasta, reserving 1/2 cup of water.



### 2. FRY THE HAM

Heat a large frypan over medium-high heat with oil. Dice ham and cook for 3-4 minutes, stirring until crispy, remove from pan. Keep pan over heat.



### 3. COOK THE ONION

Slice onion and add to pan along with 2 tbs oil and crushed garlic. Chop and add half the oregano. Cook for 3 minutes until onion has softened. Halve and add cherry tomatoes with 1 tbs vinegar and 1/2 cup water. Simmer for 5 minutes.



### 4. SLICE SNOW PEAS

Trim and thinly slice snow peas. Toss together with crumbled feta (see notes), remaining oregano, 1 tsp olive oil and 1 tsp vinegar. Season to taste with salt and pepper.



### 5. MIX THE PASTA

Slice peppers and add to pan along with ham and pasta. Mix well, adding reserved pasta water. Season to taste with salt and pepper.



### 6. FINISH AND SERVE

Divide pasta among bowls and top with snow pea and feta 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](mailto:hello@dinnertwist.com.au)

