



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Leek


Leek is a powerhouse of nutrition, rich in vitamins A, K & C, as well as manganese and folate. What can we say? We leek it a lot.



4 Bacon and Cheese Pasta

Pasta tossed with a creamy cheese and bacon sauce that contains hidden veggies! That's right; this decadent sauce may taste like an indulgence, but it's full of wholesome cauliflower and leek.

 30 minutes

 2 servings

 Pork

8 March 2021

No stick mixer?

Instead of simmering the leek & cauliflower and mixing it to make a sauce, you can pan-fry or oven-roast the veggies and toss with the pasta and bacon-tomato mix instead. Sprinkle over Parmesan to serve.

FROM YOUR BOX

LONG PASTA	250g
LEEK	1/2 *
CAULIFLOWER	1/2 *
GARLIC CLOVE	1
CHERRY TOMATOES	1/2 bag (100g) *
GREEN CAPSICUM	1/2 *
BACON	100g
SUNDRIED TOMATOES	1/2 jar (140g) *
ROSEMARY STALK	1
PARMESAN CHEESE	2/3 packet (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil/butter for cooking, salt, pepper, balsamic vinegar

KEY UTENSILS

frypan, saucepan, stick mixer (see front-page tip)

NOTES

Use oil from the sun-dried tomatoes for extra flavour.

No pork option – bacon is replaced with sliced turkey. Add with the sun-dried tomatoes.

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. COOK THE LEEK

Heat a frypan with **2 tbsp oil/butter** over medium-high heat. Slice leek and chop cauliflower, adding to pan as you go with crushed garlic. Pour in **2 cups water**, cover, and simmer for 5-10 minutes until tender. Pour veggies and water into a jug and keep pan.



3. PREPARE THE TOPPING

Quarter cherry tomatoes and dice capsicum. Toss together in a bowl with **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper.**



4. COOK THE BACON

Reheat pan with **oil** (see notes) over medium-high heat. Slice and add bacon, cook for 2-3 minutes. Roughly chop sun-dried tomatoes (to taste) and 1 tsp rosemary, add to pan, and cook for a further 2 minutes.



5. BLEND THE SAUCE

Use a stick mixer to blend the leek and cauliflower with parmesan cheese. Return to pan with the bacon mix. Add to pasta and mix well. Season to taste with **salt and pepper.**



6. FINISH AND PLATE

Divide pasta between 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**

