



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Tomatoes

Tomatoes are a powerhouse of goodness. High in lycopene, potassium, vitamin B and vitamin E.



4 Bacon and Ricotta Pasta

Quick and easy pasta with a fresh tomato, bacon and ricotta sauce. Sure to please the whole family.

 30 minutes

 2 servings

 Pork

13 August 2021

Mix it up!

Add a tin of tomatoes or a jar of tomato sugo to the pasta for a richer sauce and dollop the ricotta to on when serving.

FROM YOUR BOX

SHORT PASTA	250g
BACON	200g
SPRING ONIONS	2
GARLIC	1 clove
TOMATOES	2
ZUCCHINI	1/2 *
TOMATO PASTE	2 tbsp *
GREEN OLIVES	1/2 jar *
RICOTTA	1/2 cup *
SPINACH AND ROCKET	1/2 bag (60g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried oregano, 1/2 stock cube (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

If you like, add extra ricotta for a creamier finish.

Add the spinach and ricotta into the pasta at step 4 if preferred.

No pork option –bacon is replaced with sliced turkey. Cook as per recipe

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, reserving **1/4 cup pasta water**.



2. COOK THE BACON

Heat a large frypan with **oil**. Slice bacon and spring onions adding to pan as go. Crush and add garlic along with **2 tsp oregano**.



3. ADD VEGETABLES

Dice the tomatoes and add to pan along with grated (or diced) zucchini. Cook for 3-4 minutes then stir in the tomato paste, crumble in **1/2 stock cube** and add **1 cup of water**. Simmer semi covered for 10 minutes.



4. ADD OLIVES & RICOTTA

Rinse and add the olives along with ricotta to pan (see notes). Stir well to combine, then add pasta and mix well. Season with **salt and pepper** (add a little pasta water, if needed, to thin the sauce).



5. FINISH AND PLATE

Divide pasta among bowls and serve with spinach and rocket on the side (see notes).

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**

