



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Mushrooms

Mushrooms are packed with protein, minerals and vitamins and are in fact one of the few natural sources of vitamin D which is great for strong healthy teeth and bones!



4 Creamy Bacon Pasta

Creamy and very tasty! Bacon, mushrooms and sun-dried tomatoes mixed with sour cream to make a great family pasta.

 25 minutes

 2 servings

 Pork

17 September 2021

Mix it up!

Make this dish go even further and add leftover vegetables that you may have in the fridge. Zucchini, tomatoes, celery or capsicums would work well.

FROM YOUR BOX

SHORT PASTA	250g
RED ONION	1/2 *
GARLIC CLOVES	2
THYME	1/2 packet *
BACON	1 packet
MUSHROOMS	1 bag (100g)
BROCCOLI	1/2 *
SUN-DRIED TOMATOES	1/2 packet *
SOUR CREAM	3/4 tub *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

You can cook the mushrooms in a frypan with a little butter or oil and serve them on the side if you prefer!

No pork option - bacon is replaced with cooked chicken/turkey. Slice and add in step 3.

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 cup pasta water**.



2. COOK THE ONION

Heat a large frypan over medium-high heat with **oil**. Slice and add onion along with crushed garlic and thyme leaves (keep some leaves for garnish). Slice and add bacon. Cook for 4-5 minutes.



3. ADD THE VEGETABLES

Roughly chop mushrooms (see notes), and cut broccoli into small florets. Add to pan with sun-dried tomatoes. Stir in **1/2 cup water**. Cover and simmer for 5 minutes.



4. ADD THE SOUR CREAM

Add sour cream and stir to combine well. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Toss pasta with sauce, adding **reserved pasta water** as needed (we used 1/2 cup).

Serve in bowls and garnish with remaining thyme leaves.

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

