



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

 4 servings

 Pork

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*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 on when serving.*

## FROM YOUR BOX

SHORT PASTA	500g
BACON	250g
SPRING ONIONS	1/2 bunch *
GARLIC	2 cloves *
TOMATOES	3
ZUCCHINI	1
TOMATO PASTE	3 tbsp *
GREEN OLIVES	1/2 jar *
RICOTTA	1/2 tub (250g) *
MESCLUN LEAVES	1/2 bag (100g) *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

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

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can dress the leaves with oil and vinegar 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 **1/2 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 2 garlic cloves along with **1 tbsp 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 stock cube** and add **2 cups of water**. Simmer semi covered for 10 minutes.



### 4. ADD OLIVES & RICOTTA

Rinse and add the olives along with ricotta to pan. 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 mesclun leaves 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](mailto:hello@dinnertwist.com.au)

