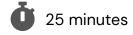




Creamy Bacon Pasta

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





4 servings



Pork

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	1 packet (500g)
RED ONION	1/2 *
GARLIC CLOVES	2
THYME	1/2 packet *
BACON	1 packet
MUSHROOMS	1 bag (200g)
BABY SPINACH	1 bag (120g)
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. 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), add to pan with spinach and sun-dried tomatoes. Stir in 1/2 cup water. Cover and simmer for 5 minutes.



4. STIR IN SOUR CREAM

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



5. FINISH AND SERVE

Toss pasta and sauce, adding reserved pasta water as needed (we used 3/4 cup).

Serve in bowls and garnish with remaining thyme leaves.



