



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: The Farmhouse Bacon


Free-range honey-cured smoked bacon from Margaret River. You can taste the difference!



4 Creamy Bacon Pasta

A simple but rich creamy bacon pasta dish with veggies, perfect for a busy weeknight or a lazy weekend dinner.

 25 minutes

 4 servings

 Pork

4 January 2021

No chunks

For a smooth sauce with no chunks of veggies, you can fry the onion, Italian herbs, zucchini, garlic and tinned tomatoes separately, then blend using a stick mixer after simmering. Stir in sour cream. Fry bacon on a separate pan. Serve smooth sauce over pasta and top with bacon and olives.

FROM YOUR BOX

LONG PASTA	500g
RED ONION	1
BACON	200g
ZUCCHINI	1
GARLIC CLOVES	2
TINNED CHERRY TOMATOES	400g
MARINATED SPLIT OLIVES	1/2 packet (125g) *
OREGANO	1 packet
SOUR CREAM	1/2 tub (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, Italian herbs (oregano or thyme also work well)

KEY UTENSILS

large frypan, saucepan

NOTES

For a lighter dish, you can omit the sour cream.

No pork option - bacon is replaced with chicken stir-fry strips. Cook as per recipe.

No gluten option - pasta is replaced with GF pasta. Cook as per packet instructions.



1. COOK THE PASTA

Bring a pot of water to the boil. Add pasta and cook according to packet instructions or until al dente.



2. FRY THE ONION & BACON

Heat a large frypan with **oil**. Slice and add onion. Cook for 3–4 minutes then slice and add bacon with **2 tsp Italian herbs**. Cook for 3–4 minutes.



3. ADD THE ZUCCHINI

Dice or grate zucchini, crush garlic. Add to pan with tomatoes, **1/2 tin water** and olives. Cover and simmer for 5 minutes.



4. FINISH THE SAUCE

Roughly chop oregano. Stir sour cream through sauce (see notes) with half the oregano. Season with **salt and pepper**.



5. FINISH AND PLATE

Divide pasta between plates and top with sauce and remaining oregano.

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

