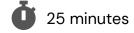




Spring Pasta

with Ham and Cherry Tomatoes

Speedy, tasty pasta! Crispy ham from The Farm House, Margaret River, and cherry tomato pasta with a fresh snow pea and feta topping.





4 servings



Pork

Mix it up!

If you like your pasta saucy add a jar of passata or a tin of tomatoes at step 3. You may also want to add some extra dried herbs to build the flavour.

FROM YOUR BOX

LONG PASTA	1 packet (500g)
НАМ	1 packet (180g)
RED ONION	1
GARLIC CLOVES	2
OREGANO	1 packet
CHERRY TOMATOES	1/2 bag (200g) *
SNOW PEAS	1 bag (150g)
SMOOTH FETA	1/2 packet (100g) *
WHOLE ROASTED PEPPERS	1/2 jar *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.

No pork option - ham is replaced with sliced turkey.

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. Drain pasta, reserving 1 cup of water.



2. FRY THE HAM

Heat a large frypan over medium-high heat with **oil**. Dice ham and cook for 3-4 minutes, stirring until crispy, remove from pan. Keep pan over heat.



3. COOK THE ONION

Slice onion and add to pan along with 2 tbsp oil and crushed garlic. Chop oregano and add half. Cook for 3 minutes until onion has softened. Halve and add cherry tomatoes with 2 tbsp vinegar and 1/2 cup water. Simmer for 5 minutes.



4. SLICE SNOW PEAS

Trim and thinly slice snow peas. Toss together with crumbled feta, remaining oregano, 1/2 tbsp olive oil and 1/2 tbsp vinegar. Season to taste with salt and pepper.



5. MIX THE PASTA

Slice peppers and add to pan along with ham and pasta. Mix well, adding reserved pasta water. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide pasta among bowls and top with snow pea and feta topping.

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



