



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Oregano

Ancient Greeks believed that cows that grazed in fields full of oregano produced tastier meat.





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## 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.

 25 minutes

 4 servings

 Pork

12 November 2021

## 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)
HAM	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**

