




### Product Spotlight: Mushrooms

Mushrooms are packed with protein, minerals and vitamins and are in fact one of the few natural sources of vitamin D which is great for strong healthy teeth and bones!



## 4 Creamy Bacon Pasta

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

 25 minutes

 4 servings

 Pork

17 September 2021

*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.

**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**

