



**Product Spotlight:  
Almonds**

Despite being referred to as nuts, almonds are actually seeds of the fruit of the almond tree! They are great for adding flavour, texture and nutrition to dishes!



# Basil Caprese Pasta with Crispy Bacon

Pasta tossed with a basil sauce made from almonds and lemon, crispy bacon pieces, fresh tomatoes and creamy mozzarella.

## Switch it up!

*You can stir through a pre-made pasta sauce instead of blending the basil sauce if preferred. Transfer the pasta to an oven dish and top with mozzarella. Place under the grill to make a pasta bake for a warmer dish.*



30 minutes



Pork



2 servings

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	47g	11g

## FROM YOUR BOX

SHORT PASTA	500g
LEMON	1
ALMONDS	60g
BASIL	1 packet
DICED BACON	125g
YELLOW CAPSICUM	1
CHERRY TOMATOES	200g
FRESH MOZZARELLA	1 packet

## FROM YOUR PANTRY

oil, for cooking, olive oil, salt, pepper, dried oregano

## KEY UTENSILS

large frypan, saucepan, stick mixer or blender

## NOTES

You can cook the vegetables along with the bacon if you prefer a warmer dish.

**No gluten option** – pasta is replaced with GF pasta.



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Reserve **1/2 cup pasta water** before draining. Set aside.



### 4. PREPARE THE COMPONENTS

Dice **capsicum** and halve **tomatoes** (see notes). Drain and tear **mozzarella**.



### 2. BLEND THE SAUCE

In a jug or blender, combine **1/2 lemon zest and juice** (wedge remaining) with **almonds, basil leaves, 1 tsp dried oregano, 1 tbsp olive oil** and **1/4 cup water**. Blend until smooth. Season with **salt and pepper**.



### 5. FINISH AND SERVE

Toss **pasta** with **basil sauce** and **1/4 cup reserved pasta water** until coated well. Stir through **bacon, vegetables**, and **mozzarella**. Serve at the table.



### 3. CRISP THE BACON

Heat a large frypan over medium-high heat with **oil**. Add **bacon** and cook for 6–8 minutes until crispy. Set aside.

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