G2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Almonds

Almonds are not true nuts at all. They are the seeds of a stone fruit and close relatives of peaches and apricots! Blitzed into the basil sauce, they add body and a gentle creaminess.

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.

30 minutes Pork 2 servings

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.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	36g	105g

FROM YOUR BOX

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

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.



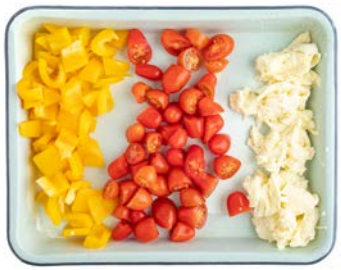
2. BLEND THE SAUCE

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**.



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.



4. PREPARE THE COMPONENTS

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



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.

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