



### Product Spotlight: Pineapple

This essential summer fruit is high in vitamin C. Australian pineapples are picked at their peak, processed and packed in Australia, ready to add some zing to our meals!



## Separate it!

*If you have picky eaters, serve slices of tomato and capsicum, and pineapple pieces separate from the pasta along with some cheese for them to garnish their own pasta.*

# Hawaiian Pizza Pasta

Salty, sweet, cheesy, and undeniably delicious! This pasta marries everything you love about Hawaiian pizza, puts it in pasta and is cooked and delivered to your table faster than any takeaway!



20 minutes



4 servings



Pork

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	16g	111g

## FROM YOUR BOX

SHORT PASTA	1 packet
BROWN ONION	1
HAM	200g
TOMATOES	2
GREEN CAPSICUM	1
TINNED PINEAPPLE	225g
TOMATO PASTE	2 sachets
SHREDDED MOZZARELLA	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## KEY UTENSILS

large frypan, saucepan

## NOTES

Turn it into a pasta bake! Add tossed pasta to a oven dish. Top with cheese and pineapple and bake until cheese melts.

Garnish with finely chopped fresh parsley or chives if you have some.

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

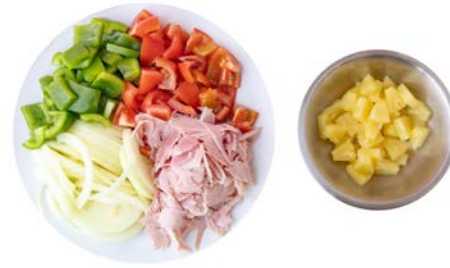


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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve **2 cups cooking liquid** and drain pasta.



### 2. PREPARE THE INGREDIENTS

Slice **onion**. Roughly chop **ham**, **tomato** and **capsicum**. Drain **pineapple**.



### 3. MAKE THE SAUCE

Heat a large frypan over medium-high heat with **oil**. Add onion and **1 1/2 tbsp oregano**. Sauté for 5 minutes until onion is softened. Add **tomato paste**, **ham**, **tomato** and **capsicum**. Sauté for a further 3 minutes.



### 4. TOSS THE PASTA

Add **1 cup cooking liquid** and **1/2 packet cheese** to sauce. Mix to combine (see notes). Add pasta and toss through sauce. Add extra **cooking liquid** as necessary to coat pasta. Season to taste with **salt and pepper**.



### 5. FINISH AND SERVE

Divide pasta among shallow bowls. Top with remaining **cheese**. Garnish with **oregano** and **pineapple pieces** (see notes).

**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**

