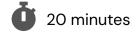






BLT Pasta Salad

Bacon, lettuce and tomato in a quick and easy family-friendly pasta salad? Yes, thank you! This salad is super quick to make and is packed full of flavour with an aioli and parmesan cheese dressing!





2 servings



Add to it!

Add diced cucumbers or capsicum, thinly sliced red onion and grilled corn kernels to your salad. Pack the leftovers for a delicious lunch the next day!

PROTEIN TOTAL FAT CARBOHYDRATES 101g

FROM YOUR BOX

| SHORT PASTA | 500g |
|------------------|----------|
| BACON | 1 packet |
| BABY COS LETTUCE | 1 |
| CHERRY TOMATOES | 200g |
| AVOCADO | 1 |
| AIOLI | 100g |
| PARMESAN CHEESE | 1 packet |
| | |

FROM YOUR PANTRY

salt, pepper

KEY UTENSILS

frypan, saucepan

NOTES

Save remaining pasta for another meal. Alternatively, for leftovers, cook the whole packet. Reserve 3 tbsp cooking liquid to add to dressing at step 4.

If desired, add 1/2 bag parmesan to the dressing and reserve remaining for garnish.

No gluten option - pasta is replaced with GF pasta. Cook according to packet instructions.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta (see notes) and cook according to packet instructions. Reserve 2 tbsp cooking liquid. Drain pasta.



2. COOK THE BACON

Slice **bacon**. Add to a frypan over medium-high heat and cook for 4-5 minutes until crispy. Set aside on paper towel to drain.



3. PREPARE THE SALAD

Rinse and chop **lettuce** leaves. Halve **tomatoes** and dice **avocado**.



4. PREPARE THE DRESSING

Combine aioli, parmesan (see notes) and reserved cooking liquid in a bowl. Mix to combine.



5. FINISH AND SERVE

Toss cooked pasta, salad, bacon and dressing in a large serving bowl until well coated. Season to taste with **salt and pepper**. Serve tableside.



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



