

**Product Spotlight:
Parmesan Cheese**

It is believed that medieval monks from the Parma region originally created parmesan cheese. The cheese made in the 13th century was very similar in taste and appearance to the cheese made today.



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!



20 minutes



2 servings



Pork

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!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	50g	48g

FROM YOUR BOX

SHORT PASTA	500g
BACON	100g
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.



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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**

