



Product Spotlight: Broccoli

Tiny flower buds make up the head of broccoli, and if you don't harvest it on time, the broccoli will be full of yellow flowers!



Cheesy Bacon Ranch Pasta

Free-range smoked bacon in a cream cheese ranch sauce with chopped broccoli and tomato, all tossed with pasta and finished with chives.



20 minutes



2 servings



Pork

Stretch the dish!

Add sliced mushrooms or diced chicken to this dish to make extra servings! Increase the sauce with more cream cheese if you have some, or grated cheddar and milk.

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
| | 28g | 36g | 113g |

FROM YOUR BOX

| | |
|------------------|----------|
| SHORT PASTA | 500g |
| SHALLOT | 1 |
| FREE-RANGE BACON | 1 packet |
| BROCCOLI | 1 |
| TOMATO | 1 |
| RANCH SPICE MIX | 1 sachet |
| CREAM CHEESE | 1 tub |
| CHIVES | 1 bunch |

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

Use broccoli to taste. We recommend using 1/2 of the broccoli for 2 serves.

No gluten option - pasta is replaced with GF pasta.

Ranch spice mix: onion powder, ground garlic powder, dried dill, dried thyme, dried parsley.



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1. COOK THE PASTA

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



2. COOK THE BACON

Heat a large frypan over medium-high heat with **oil**. Dice shallot and bacon. Add to pan and cook for 5 minutes.



3. SAUTÉ THE VEGETABLES

Finely chop broccoli (see notes). Dice shallot and bacon. Add to pan along with ranch spice mix. Cook for 8 minutes until vegetables have softened.



4. SIMMER THE SAUCE

Stir cream cheese and **reserved cooking water** into pan until combined. Cook for a further 5 minutes.



5. FINISH AND SERVE

Toss cooked pasta into pan until combined. Slice chives and stir through (reserve some for garnish). Season with **salt and pepper** to taste. Serve at the table.

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**

