



Product Spotlight: Basil

Prepare your basil like a pro! Pick the leaves and stack them on top of each other. Roll the stack to create a cylinder shape. Use a sharp knife to slice the leaves perpendicular to the roll to create thin strips for garnishing.



Creamy Bacon Pasta

Streaky bacon cooked in a creamy tomato-based sauce with grated zucchini, tossed through pasta and served with fresh basil.



25 minutes



2 servings



Pork

Bake it!

Turn it into a pasta bake! Transfer tossed pasta to an oven dish, top with cheese of your choice or bread crumbs and bake in an oven set to 220°C for 10–12 minutes until the top is golden. Garnish with basil.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	80g	104g

FROM YOUR BOX

SHORT PASTA	1 packet
ZUCCHINI	1
GARLIC CLOVE	1
STREAKY BACON	100g
CHERRY TOMATOES	200g
TOMATO PASTE	1 sachet
CREAM	300ml
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried rosemary

KEY UTENSILS

large frypan, saucepan

NOTES

Add extra garnishes such as dried chilli flakes and parmesan cheese.

If you are left with a small amount of fresh basil after cooking this dish, finely chop the leaves, pop into an ice-cube tray with olive oil and freeze. Defrost and add to a frypan before sautéing vegetables, or add to your next roast.

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 cup cooking liquid** and drain pasta.



2. PREPARE THE INGREDIENTS

Grate **zucchini**, crush **garlic** and slice **bacon**. Set aside with **tomatoes**.



3. MAKE THE SAUCE

Heat a large frypan over medium-high heat with **oil**. Add prepared ingredients and **2 tsp rosemary** to pan. Sauté, semi-covered, for 8-10 minutes until zucchini has softened and tomatoes begin to burst.



4. ADD THE CREAM

Add **tomato paste** to sauce and cook for 1/2-1 minute. Add **cream** and **1/4 cup reserved cooking liquid**. Stir to combine and remove from the heat.



5. ADD THE PASTA

Add pasta to the sauce. Toss to combine. Add extra **cooking liquid** as necessary to loosen the sauce. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Roughly chop or tear **basil leaves** and tender stems.

Divide pasta among bowls. Garnish with basil (see notes).

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