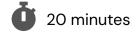






BLT Pasta Salad

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!





4 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

98g

FROM YOUR BOX

SHORT PASTA	500g
BACON	1 packet
BABY COS LETTUCE	1
CHERRY TOMATOES	2 x 200g
AVOCADOS	2
AIOLI	100g
PARMESAN CHEESE	1 packet

FROM YOUR PANTRY

salt, pepper

KEY UTENSILS

frypan, saucepan

NOTES

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 **pasta** and cook according to packet instructions. Reserve **3 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 **avocados**.



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**



