

**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 streaky bacon in a cream cheese ranch sauce with chopped broccoli and tomato, all tossed with pasta and finished with chives.



20 minutes



4 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
	27g	34g	102g

## FROM YOUR BOX

SHORT PASTA	500g
RED ONION	1
STREAKY BACON	1 packet
BROCCOLI	1
TOMATOES	2
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

**No gluten option - pasta is replaced with GF pasta.**

Blanch the broccoli and serve on the side if that works better for your family!

*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 **pasta** to boiling water and cook according to packet instructions or until al dente. Reserve **1 cup cooking water** before draining. Set aside.



### 2. COOK THE BACON

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



### 3. SAUTÉ THE VEGETABLES

Finely chop **broccoli**. Dice **tomatoes**. Add to pan 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**

