



### 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



4 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	50g	100g

## FROM YOUR BOX

SHORT PASTA	1 packet
ZUCCHINI	1
GARLIC CLOVES	2
STREAKY BACON	200g
CHERRY TOMATOES	400g
TOMATO PASTE	2 sachets
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 **pasta** and cook according to packet instructions or until al dente. Reserve **2 cups 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 **3 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 **3/4 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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