




Product Spotlight: Oregano


Soak the oregano in a small bowl of cold water to remove any fine dirt or sand before using it. Store any leftovers wrapped in paper towel in the fridge.



Boscaiola Penne Pasta with Bacon

A comforting and delicious creamy pasta dish with free-range streaky bacon, cherry tomatoes and mushrooms finished with fresh oregano.

 25 minutes

 4 servings

 Pork

Use the leftovers!

You can make baked pasta using the leftovers! Combine leftover pasta with egg and grated cheese, spoon into muffin tins and top with more grated cheese. Bake until golden and set.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	27g	53g

FROM YOUR BOX

SHORT PASTA	1 packet
BROWN ONION	1
OREGANO	1 packet
CHERRY TOMATOES	2 x 200g
MUSHROOMS	150g
FREE-RANGE BACON	200g
TOMATO PASTE	1 sachet
SOUR CREAM	1 tub
BABY SPINACH	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large saucepan, large frypan

NOTES

Instead of dried thyme, you can use dried oregano, basil or Italian herbs.

To quickly rinse the oregano leaves, place them in a bowl and cover with water to remove any excess sand.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until cooked al dente. Drain and reserve **2 cups pasta water** for step 4.



2. COOK THE ONION

Meanwhile, heat a frypan with **oil** over medium heat. Dice and add **onion**, cook for 3 minutes until softened. Season with 1/2 packet **fresh oregano** and **1-2 tsp dried thyme** (see notes).



3. ADD VEGETABLES & BACON

Halve **tomatoes**, slice **mushrooms** and **bacon**. Add to pan as you go and cook for 5 minutes until softened.



4. FINISH THE SAUCE

Stir in **tomato paste**, **sour cream** and **1 1/2 cup reserved pasta water**. Simmer for 2-3 minutes until warmed through.



5. TOSS IT ALL TOGETHER

Toss in cooked pasta until coated. Adjust seasoning with **salt and pepper** to taste. Chop and stir through **baby spinach**.



6. FINISH AND SERVE

Garnish pasta with remaining fresh oregano leaves and serve at the table.



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