



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: The Farm House

The Farm House is a family-owned butchery, smokehouse and charcuterie outside Margaret River. They are free-range and “believe in making the best products in the most natural way”.



P4 Spaghetti Carbonara with Bacon and Mushrooms

Traditional carbonara sauce (with added mushrooms!), made with parmesan cheese and free-range eggs, tossed in the pan with crispy bacon.



20 minutes



4 servings



Pork

November 2022

Different flavour!

You can use sour cream, cream cheese, or tomato sugo to make the sauce and keep the eggs for another time.

FROM YOUR BOX

LONG PASTA	1 packet (500g)
FREE-RANGE EGGS	6-pack
PARMESAN CHEESE	1 packet
BROWN ONION	1
FREE-RANGE BACON	1 packet (180g)
SLICED MUSHROOMS	1 punnet
GEM LETTUCE	3-pack
CHERRY TOMATOES	1 packet (200g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

When cooking long pasta, make sure to stir it occasionally to ensure the pasta doesn't stick together.

Add 1-2 crushed garlic cloves for extra flavour!

No gluten option – pasta is replaced with GF pasta.



1. BOIL THE PASTA

Bring a large saucepan of water to a boil. Add pasta and cook according to packet instructions or until cooked al dente (see notes). Drain and reserve **1/2 cup pasta water** (see step 5).



2. WHISK THE SAUCE

Whisk 3 eggs with 75g parmesan cheese. Season well with **pepper** to taste (see notes).



3. COOK THE BACON

Heat a large frypan with **oil** over medium-high heat. Dice onion and slice bacon. Add to pan and cook for 3 minutes. Add mushrooms and **1-2 tsp dried oregano**. Cook for further 3-4 minutes until softened.



4. PREPARE THE SALAD

In the meantime, wedge and rinse lettuce. Halve tomatoes. Arrange in a bowl and drizzle with **balsamic vinegar**.



5. TOSS THE PASTA

Once drained, toss pasta straight into pan with vegetables. Toss together, making sure it is all piping hot. Take off heat, fold in egg mixture and **1/2 cup pasta water**. Stir until creamy and well combined.



6. FINISH AND SERVE

Adjust seasoning with **salt and pepper** to taste.

Garnish carbonara with remaining parmesan cheese and serve alongside salad.

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**

