



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT:  
HOLY SMOKE  
NITRATE FREE BACON

Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.



### 3. RICOTTA, TOMATO & CRISPY BACON PASTA

 30 Minutes

 2 Servings

Crispy, smokey bacon tossed through fresh turmeric pasta with a light tomato, lemon and ricotta sauce.

PER SERVE

PROTEIN	TOTAL FAT	CARBOHYDRATES
39g	45g	57g

## FROM YOUR BOX

FRESH PASTA	1 packet
LEMON	1
BACON	1 packet (250g)
LEEK	1/2 *
ZUCCHINI	1/2 *
CHERRY TOMATOES	1 bag (200g)
GARLIC	2 cloves
RICOTTA	1/2 tub *
OREGANO	1/2 packet *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

olive oil, salt, pepper, dried thyme (or herb of choice)

## KEY UTENSILS

saucepan, large frypan

## NOTES

If you are using a non-stick frypan you won't need any oil to cook the bacon.

**No pork option - bacon is replaced with smoked chicken breast.**



### 1. COOK THE PASTA

Bring saucepan of water to boil. Add pasta to cook for 1-2 minutes until al dente. Drain and set aside.



### 2. PREPARE THE DRESSING

Zest and juice lemon. Whisk together with **1/4 cup olive oil**. Season with **salt and pepper**. Set aside.



### 3. COOK THE BACON

Heat a frypan over medium-high heat (see notes). Slice bacon and add to pan to cook for 3-5 minutes until crispy. Remove from pan.



### 4. SAUTÉ THE VEGETABLES

Reduce pan heat to medium and add **1 tbsp olive oil**. Slice leek and zucchini. Halve tomatoes. Add to pan as you go along with 2 crushed garlic cloves and **1 tsp dried thyme**. Cook for 6-8 minutes until tender. Season with **salt and pepper**.



### 5. TOSS THE PASTA

Toss cooked spaghetti with vegetables, dressing, bacon and ricotta. Season to taste with **salt and pepper**.



### 6. FINISH AND PLATE

Divide pasta among bowls. Garnish with oregano leaves.