



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: The Farm House Ham

Free-range pork, traditionally smoked in Margaret River using Beechwood.

Love it? So do we! You can grab another packet on the Marketplace.



## 3 Ham & Capsicum Pasta

Savoury free-range ham fried and tossed with pasta, WA-local capsicum dip and fresh veggies. Easy, and great on a warm summer's night!

 20 minutes

 2 servings

 Pork

28 December 2020

## Pasta bake

*Make it a pasta bake if you like! Follow the steps until number five. Then, add all to a baking dish, sprinkle over cheese of choice (grated mozzarella, cheddar, parmesan and/or bocconcini all work well) and grill in the oven for a few minutes to melt the cheese.*

## FROM YOUR BOX

SHORT PASTA	250g
SMOKED HAM	1 packet (100g)
SPRING ONIONS	2
COURGETTES	2
GARLIC CLOVE	1
CAPSICUM DIP	1 tub (200g)
YELLOW CAPSICUM	1
TOMATOES	2
BASIL	1 packet
 CHICKPEAS	1/2 tin (200g) *
 FETA CHEESE	1 packet

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, red wine vinegar

## KEY UTENSILS

frypan, saucepan

## NOTES

**No pork option** - ham is replaced with sliced turkey. Dice and fold through at step 5.

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

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



### 1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain and rinse.



### 2. COOK THE HAM

Heat a frypan with oil over medium heat. Dice and add ham. Cook for 1-2 minutes, continue step 3.

 **VEG OPTION** - Omit this step.



### 3. MAKE THE SAUCE

Slice and add spring onions and courgettes (alternatively grate), crush in garlic. Cook for 5 minutes until softened. Take off heat and stir in 1/2 tub capsicum dip (use more if desired).



### 4. MAKE THE TOPPING

Dice capsicum and tomatoes, slice basil. Toss together in a bowl with 2 tsp olive oil, 2 tsp vinegar, salt and pepper.



### 5. TOSS IN THE PASTA

Add pasta to sauce, toss together and season with salt and pepper.

 **VEG OPTION** - Drain, rinse and add 1/2 tin chickpeas.



### 6. FINISH AND PLATE

Divide pasta among bowls and spoon over fresh topping.

 **VEG OPTION** - Divide pasta among bowls and spoon over fresh topping. Top with feta cheese.

**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](mailto:hello@dinnertwist.com.au)

