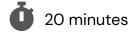


Creamy Bacon Pasta

Creamy sauce with semi smoked tomatoes, bacon, spinach & fresh thyme tossed with pappardelle pasta and finished with almonds for added crunch.





4 servings



A Lighter Version

If you prefer a lighter version, you can blend the sun-dried tomatoes and almonds into a pesto to toss through the pasta! Alternatively you can use half the amount of sour cream.

FROM YOUR BOX

PAPPARDELLE PASTA	500g
BROWN ONION	1
BACON 4	1 packet
SUN-DRIED TOMATOES	1 tub
TOMATOES	2
THYME	1/3 packet *
SOUR CREAM	1/2 tub (200g) *
BABY SPINACH	1 bag (200g)
SLIVERED ALMONDS	1 packet (40g)
BUTTERNUT PUMPKIN	1
ZUCCHINI	1

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

salt & pepper

KEY UTENSILS

saucepan, large frypan

NOTES

Use a pair of scissors to help chop the sun-dried tomatoes straight in the tub - quick and mess free!

No pork option - bacon is replaced with smoked chicken or turkey. Slice and cook as per recipe instructions.

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 large saucepan of water to the boil.

Add pasta and cook according to the packet instructions or until cooked al dente. Drain and rinse.

VEG OPTION - Set oven to 220°C. Dice pumpkin and zucchini. Toss on a lined oven tray with oil, salt and pepper. Roast for 20 minutes until golden and tender.



2. COOK BACON & ONION

Heat a large frypan over medium-high heat. Dice onion and slice bacon, add to pan as you go with 1-2 tbsp oil from the sun-dried tomato tub (mix first to get some of the lovely herbs & garlic).

***** VEG OPTION - sauté onion as per above, omit the bacon.



3. ADD THE TOMATOES

Dice fresh tomatoes and chop sun-dried tomatoes (see notes). Add to pan along with thyme leaves and cook for 2-3 minutes until softened.



4. ADD SOUR CREAM & SPINACH

Stir in 1/2 tub sour cream and fold through the spinach (use to taste). Cook until combined and spinach is wilted.



5. TOSS PASTA & SAUCE

Toss pasta into pan with sauce, adjust seasoning with **salt and pepper** to taste.

WEG OPTION - Toss pasta and roasted veggies into sauce. Adjust seasoning with salt and pepper to taste.



6. FINISH AND SERVE

Serve pasta and sauce in bowls and top with any extra thyme leaves and almonds (toast in a dry frypan first if preferred).

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