



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

 4 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	500g
SMOKED HAM	1 packet (200g)
SPRING ONIONS	4
ZUCCHINI	1
GARLIC CLOVE	1
CAPSICUM DIP	1 tub (200g)
YELLOW CAPSICUM	1
TOMATOES	2
BASIL	1 packet
 CHICKPEAS	400g
 FETA CHEESE	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, red wine vinegar


KEY UTENSILS

large 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 large 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 zucchini (alternatively grate), crush in garlic. Cook for 5 minutes until softened. Take off heat and stir in capsicum dip.



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 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

