



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: The Naked Food Co

The Naked Food Co is 100% WA owned, 100% WA made with 100% WA ingredients. Now that's supporting local!



3 Creamy Bacon Pasta

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

 20 minutes

 4 servings

 Pork

22 February 2021

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 	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.

 **VEG 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).

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

