

FOR the
Little ONES

ham Pasta SaLaD

A simple pasta salad with ham and crunchy veggies tossed with a mild and delicious French onion sauce. Great for picnics or summer lunches.

 20 MiNutes 2 SeRVINGS PORK

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FROM YOUR BOX

PENNE PASTA	1 packet (500g)
TOMATOES	2
YELLOW CAPSICUM	1
LEBANESE CUCUMBER	1
HAM	1 packet (90g)
CHIVES	1 bunch
FRENCH ONION DIP	1 tub

FROM YOUR PANTRY

salt and pepper

COOKING TOOLS

large saucepan

This pasta salad is great for picnics! You can omit the ham and serve the pasta as a side salad with a grilled protein of choice.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al dente. Drain, see step 3.

tip Cook all the pasta for great leftovers!



2. PREPARE THE INGREDIENTS

In the meantime, dice tomatoes, capsicum and cucumber. Slice ham. Transfer to a large bowl.

tip You can serve all the ingredients in separate bowls at the table for everyone to make their own pasta salad if preferred!



3. COMBINE PASTA AND SAUCE

Chop chives (save some for garnish!). One pasta is drained, toss together with chives and French onion dip.

tip Serve pasta and sauce separately if your family prefer! Add some water to the sauce if needed.



4. TOSS IT ALL TOGETHER

Toss dressed pasta with prepared vegetables. Adjust seasoning with **salt and pepper** to taste (if needed).

tip Add 2 tsp dried oregano for extra flavour; alternatively add some chilli flakes!



5. FINISH AND SERVE

Serve pasta salad at the table. Top with any reserved chives for garnish.