

FOR the  
Little ONES

# ham Pasta SaLaD

 20 MiNutes 4 SeRVINGS PORK

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

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## FROM YOUR BOX

PENNE PASTA	1 packet (500g)
TOMATOES	3
YELLOW CAPSICUM	1
BABY CUCUMBERS	1 punnet
HAM	1 packet (180g)
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 pasta and cook according to packet instructions or until al dente. Drain, see step 3.

**tip** Stir a few times to ensure the pasta doesn't stick together.



### 2. PREPARE THE INGREDIENTS

In the meantime, dice tomatoes, capsicum and cucumbers. 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.