



Product Spotlight: The Farm House

The Farm House is a family-owned butchery, smokehouse and charcuterie located just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



Boscaiola Penne Pasta

with Ham

A comforting and delicious creamy pasta dish with free-range smoked ham, cherry tomatoes and mushrooms finished with fresh oregano.



25 minutes



4 servings

Pork

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	36g	82g

FROM YOUR BOX

SHORT PASTA	1 packet
BROWN ONION	1
OREGANO	1 packet
CHERRY TOMATOES	2 x 200g
MUSHROOMS	150g
FREE-RANGE HAM	180g
TOMATO PASTE	1 sachet
SOUR CREAM	1 tub
BABY SPINACH	120g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large saucepan, large frypan

NOTES

Instead of dried thyme, you can use dried oregano, basil or Italian herbs.

To quickly rinse the oregano leaves, place them in a bowl and cover with water to remove any excess sand.

No gluten option - pasta is replaced with GF pasta.



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1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until cooked al dente. Drain and reserve **2 cups pasta water** for step 4.



2. COOK THE ONION

Heat a frypan with **oil** over medium heat. Dice and add onion, cook for 3 minutes until softened. Season with **1/2 packet fresh oregano** and **1-2 tsp dried thyme** (see notes).



3. ADD VEGETABLES & HAM

Halve tomatoes, slice mushrooms and ham. Add to pan as you go and cook for 5 minutes until softened.



4. FINISH THE SAUCE

Stir in tomato paste, sour cream and **1 1/2 cup reserved pasta water**. Simmer for 2-3 minutes until warmed through and spinach has wilted to your liking.



5. TOSS IT ALL TOGETHER

Toss in cooked pasta until coated. Adjust seasoning with **salt and pepper** to taste. Chop and stir through baby spinach.



6. FINISH AND SERVE

Garnish pasta with remaining fresh oregano leaves and serve at the table.

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