



20 Minute Pasta with Bacon & Peas

Ingredients:

1 lb pasta – we used mini bow ties
1 lb bacon
1 lb frozen peas
1/2 cup finely grated Parmesan cheese
1/4 cup pasta water
1/8 cup cream
1 stick butter
salt and pepper

Directions:

Bring a large pot of salted water and cook pasta according to package directions. Drain, being sure to **save 1/4 cup of the pasta water and set aside.**

Dice bacon into equal size pieces and cook over medium heat until crispy. Using a slotted spoon, remove from pan and let drain on paper towels. Drain fat but make sure to **save about 2 tbsp bacon fat for the sauce.**

Add butter to pan with bacon fat and let melt.

Add peas, reserved pasta water, cream and parmesan cheese to melted butter. Stir until well combined, and the cheese has melted.

Add pasta and bacon and stir with a silicone spatula until the peas and bacon are evenly distributed throughout the pasta.

Let cook 5–10 minutes over low heat allowing the sauce to thicken.