



CREAMY PASTA WITH BACON & PEAS

This recipe we adapted from BHG Skillet Meals is delicious and comforting!

INGREDIENTS

- 5 slices cooked bacon
- Minced garlic
- 8 oz macaroni noodles (or any pasta you prefer)
- 16 oz chicken broth
- 1 cup water
- Salt
- Pepper
- 2 cups frozen peas
- 3/4 cup heavy cream
- 1 1/2 cup shredded Parmesan

NOTES

- Make it “Tyler Style” topped with freshly ground pepper and a touch of cayenne!
- In a pinch, you could use pre-cooked bacon pieces.
- You could also use milk instead of heavy cream, but it won’t be as creamy.

DIRECTIONS

- Cook bacon as you normally would. Chop it up coarsely.
- Combine noodles, water, chicken broth, water, salt, pepper, minced garlic and chopped bacon and bring to a boil.
- Reduce heat to simmer and cook (covered) for 13 minutes.
- Add peas, heavy cream, and cheese. Cook until heated through, about 4-5 minutes.
- Be sure to add more salt & pepper to taste - this definitely benefitted from some extra salt! You can top it with more cheese and bacon.
- Enjoy!

