
Mom's Penne Pasta with Bacon & Peas

Description

Treat mom to a home-cooked meal filled with creamy, savory flavors and fresh spring ingredients.

Total time: 15 min Yield: 2 servings

Ingredients

1/2 lb penne pasta (about half a box)
1 Tbsp olive oil
3 Tbsp or 5 strips of thick-cut bacon (chopped)
2 Tbsp onions (chopped)
1 Tbsp garlic (sliced)
1/2 cup heavy cream
2 Tbsp butter
salt and pepper (to taste)
1/2 cup frozen peas
1 Tbsp parsley (chopped)
1/2 cup Parmesan cheese (grated)

Prep Time: 5 min Cooking Time: 10 min Total Time: 15 min

Instructions

Cook the pasta according to package instructions. Drain and set aside. In a large pan over medium heat, sauté the bacon in olive oil until golden brown. Add the onions and garlic, cooking for about three minutes until softened, then drizzle in the heavy cream until the mixture begins to thicken. Add the butter and stir until melted then fold in the cooked pasta and season with salt and pepper to taste.

Stir in the peas and parsley, adding a splash of water if the pan begins to dry out. Toss until the pasta is evenly coated. Sprinkle with grated Parmesan cheese and serve warm.

Pair with a glass of white wine and enjoy!

Recipe brought to you by:

Chef Maka Kwon