



Palatable

BLT Pasta

🕒 Prep: 30m · Cook: 30m · Total: 1h

Ingredients

- 3 1/2 cups Progresso chicken broth
- 8 oz uncooked penne pasta (2 1/3 cups)
- 1/4 teaspoon black pepper
- 2 tablespoons butter
- 1 bag (5 oz) fresh baby spinach
- 1 1/2 cups grape or cherry tomatoes, halved
- 1 package (12 oz) applewood smoked bacon, cooked and coarsely chopped
- Shredded Parmesan cheese, chopped fresh chives or chopped fresh basil leaves, if desired

Instructions

1. In 4-quart Dutch oven, heat chicken broth, pasta and black pepper to boiling over high heat. Reduce heat to medium; simmer uncovered 11 to 14 minutes, stirring occasionally, until pasta is al dente and most of liquid is absorbed.
2. Reduce heat to medium-low. Stir in butter until melted. Gradually add spinach, stirring constantly, until starting to wilt. Remove from heat; stir in tomatoes and bacon. Top with remaining ingredients.

Notes

Cooking your bacon ahead of time will save on meal prep.

Serve pasta with a side of warm and crusty buttered garlic bread.

🔗 Source : <https://www.bettycrocker.com/recipes/blt-pasta/bb14b661-de58-4b64-9d18-59144f7df49a>