

CREAMY WHITE WINE PASTA WITH BACON

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COOK TIME: 20mins

SERVES: 4

CALORIES: 581 kcal (PER SERVING)

INGREDIENTS

250 g (8.8 oz) pasta shells

200 g (7 oz) salty bacon, cut into lardons

100 g (3.5 oz) peas, frozen

50 g (1.8 oz) spinach

4 garlic cloves, minced

2 tbsp olive oil

1 tbsp unsalted butter

150 ml (2/3 cup) dry white wine

100 ml (1/2 cup) cream 20%

50 g (1.8 oz) grated Parmesan, more for serving

1/2 tsp each: salt, black pepper,

red pepper flakes, dried sage

4 tbsp toasted salted pistachios

DIRECTIONS

Add the pasta to a large pot of boiling, generously salted water. Cook for 2 minutes less than the package's instructions. Drain, reserving 1/2 cup of the cooking water.

In the meantime, heat oil and butter a large pan over medium-high heat. Add bacon, cook until crispy and golden brown, stirring occasionally, for about 5 minutes. Transfer to a plate, while trying to leave as much grease as possible in the pan.

To the same pan, add garlic. Cook over low heat, about 2 minutes or until fragrant and soft. Pour in white wine, stir with a wooden spoon to dissolve the browned bits from the bottom. Bring to a boil. Stir in the spices. Add pasta, peas and 1/4 cup of the cooking water, simmer for 2 minutes.

Add spinach, stir until slightly wilted. Add cream, stir until combined. Gradually stir in the Parmesan cheese until it melts into the sauce. Lastly, add bacon back to the pan. Toss to combine. Taste the pasta and season with more salt if needed.

Divide the pasta among bowls. Garnish with the pistachios, more grated Parmesan and black pepper. Enjoy!

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