

SPINACH AND BACON PASTA WITH RICOTTA

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COOK TIME: 20mins

SERVES: 2

CALORIES: 643 kcal (PER SERVING)

INGREDIENTS

150 g (7 oz) pasta, like shells or
orecchiette
2 tbsp olive oil
150 g (5.3 oz) spinach
200 g (8.8 oz) salted bacon bits
150 g (5.3 oz) ricotta
100 ml (1/4 cup) cooking cream
2 garlic cloves, minced
1 small onion, finely chopped

*SEASONING

1 tsp each: salt, black pepper,
dried oregano, sweet paprika,
red pepper flakes

DIRECTIONS

Cook the pasta in a large pot of generously salted boiling water, until al dente.
Drain, reserving 1/4 cup cooking water.

Heat a large skillet over medium high heat. Add bacon, cook until crispy and golden brown, stirring occasionally, for about 5 minutes. Add garlic and onion, cook until fragrant, about 2 minutes. Stir in the seasoning.

Add spinach and stir until slightly wilted. Pour cream and bring to a boil. Then add ricotta and stir until combined. Toss with pasta and add a splash of cooking water. Stir and add more water if needed, to create a glossy sauce. Season with more salt or pepper if needed. Serve immediately with an extra sprinkle of red pepper flakes. Enjoy!

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