

# Creamy Bacon Rigatoni pasta

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Who doesn't love pasta???? Rich in complex carbohydrates and protein and low in fat pasta can be a highly nutritious food ,especially if it's made with whole wheat flour It's so versatile and easy there's a recipe for pasta to fit most lifestyles and taste. This creamy bacon rigatoni pasta recipe is so easy to make . With just a few pantry ingredients and minimal prep you can have a delicious restaurant quality meal, that's ready in 30 minutes.



Italian food is about simplicity and letting the ingredients shine. This creamy bacon rigatoni is tossed with crispy bacon, cream, spinach and a to die for garlic, cheesy sauce, your whole family will love.

Italian cooking is usually simple to make, with many dishes having 4 to 8 ingredients. This rigatoni pasta meal has few ingredients, is easy and can be on your table in 30 minutes.

**Here are some tips to remember when cooking pasta:**



**1...Be sure you have enough water to cover the pasta and the pasta can move freely**

I use this 5 quart stock pot

**2...Salt the water generously before bringing it to a boil**

**3.....Through trail and error you don't need to add oil to the water it doesn't work just stir the pasta as soon as you immerse it into the water stirring a few times more while cooking.**

**4... Don't overcook the pasta, it should be el dente to the bite, if you cook pasta too long it gets unpleasantly gummy.**

It's not to often you find a recipe that your whole family likes. when you do WIN- WIN.

Not only is pasta a family favorite it's a crowd pleasing meal on a budget add a salad, some crusty Italian bread and you have dinner special enough for weekend get togethers and easy enough for weeknight family meals.

If you set a pretty table using pretty white plates and cloth napkins it's a restaurant atmosphere in your own kitchen showing off what a great hostess you are.

This is a great go to pasta dish when you want, easy, healthy, flavorful Italian meals, the trifecta for dinner success. If you make this recipe please be sure to leave me a comment and

don't forget to tag me on Instagram! I love hearing from you ,  
it's my favorite part!!!**Ingredients**

1 Lbs rigatoni

4 slices bacon

2 Tablespoons butter

1 cup parmesan cheese

1 chopped onion

2 Tablespoons chopped garlic

2 cups chopped spinach

1 cup chicken broth

1 cup heavy cream

1 cups pasta water

1 Tbs. each chopped Italian parsley, basil, thyme and hot  
pepper flakes

### **Instructions**

Cook pasta according to package directions reserving 1 cup of  
water before draining

Heat butter in a deep saute pan

chop bacon and add to pan fry bacon on medium heat until  
crispy

Do not drain bacon grease

Add onion, garlic

Saute until opaque

Add chicken broth, cream, herbs and one cup reserved pasta

water

Salt and pepper to taste

Simmer 30 minutes

Add spinach and parmesan cheese last 10 minutes

Toss the pasta in the sauce

Top pasta with additional sauce, parmesan and Italian parsley.....Enjoy!