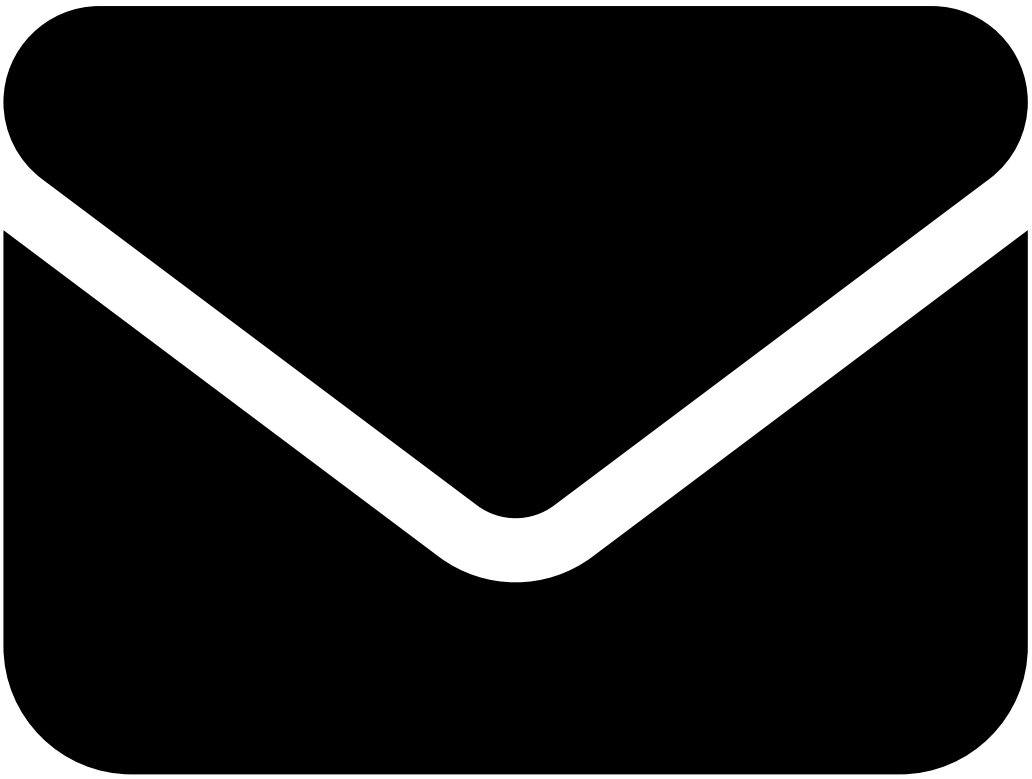
Creamy Bacon Rigatoni pasta

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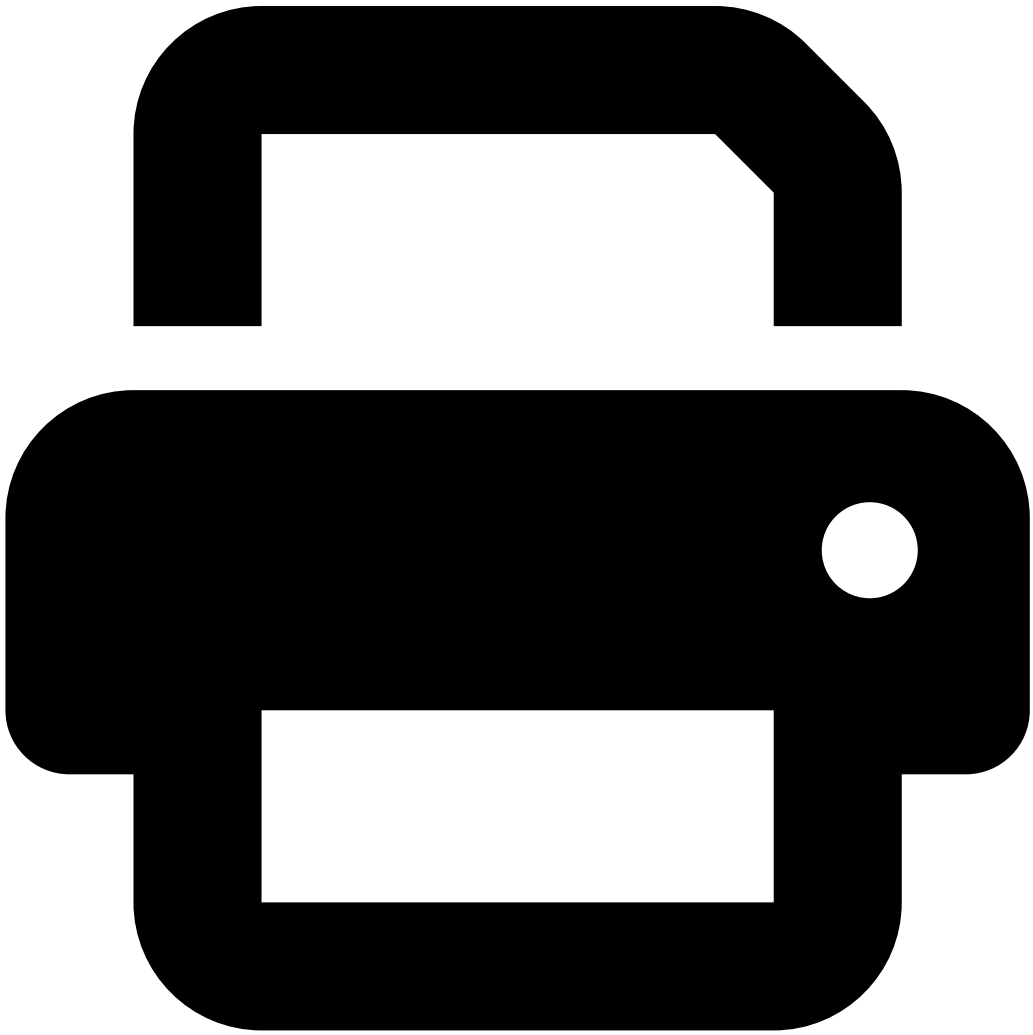









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Who doesn’t love pasta???? Rich in complex carbohydrates and protein and low in fat pasta can be a highly nutritious food ,especially if it’s made with whole wheat flour It’s so versatile and easy there’s a recipe for pasta to fit most lifestyles and 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 40 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 40 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!!!

Creamy Bacon Rigatoni Pasta



- 1 pound rigatoni
- 4 slices bacon, chopped
- 2 tbsp unsalted butter
- 1 medium onion, finely chopped
- 2 tbsp garlic, minced
- 2 cups fresh spinach, roughly chopped
- 1 cup chicken broth
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup grated Parmesan cheese
- 1 tbsp chopped fresh Italian parsley
- 1 tbsp chopped fresh basil
- 1 tbsp fresh thyme leaves (or 1 teaspoon dried thyme)
- 1 tsp crushed red pepper flakes (optional, or to taste)
- Salt and freshly ground black pepper, to taste

1. Bring a large pot of salted water to a boil. Cook the rigatoni according to the package directions until al dente. Before draining, reserve 1 cup of the pasta cooking water, then drain and set aside.

2. While the pasta cooks, melt the butter in a large, deep skillet or sauté pan over medium heat.

3. Add the chopped bacon and cook for 6–8 minutes, stirring occasionally, until crispy. Do not drain the bacon grease.

4. Add the onion and cook for 3–4 minutes, until softened. Stir in the garlic and cook for 30 seconds, until

fragrant.

5. Pour in the chicken broth, heavy cream, and reserved pasta water. Stir in the parsley, basil, thyme, and crushed red pepper flakes. Season with salt and black pepper to taste.

6. Bring the sauce to a gentle simmer and cook for 15–20 minutes, stirring occasionally, until it has slightly thickened.

7. Stir in the spinach and Parmesan cheese. Continue cooking for 2–3 minutes, until the spinach has wilted and the cheese has melted into the sauce.

8. Add the cooked rigatoni to the skillet and toss until the pasta is evenly coated in the creamy sauce. If needed, add a splash of additional pasta water to achieve your desired consistency.

9. Serve immediately, topped with extra Parmesan cheese, chopped Italian parsley, and freshly cracked black pepper.

10. Freshly grated Parmesan melts more smoothly than pre-shredded cheese.

    For extra richness, reserve a few crispy bacon pieces to sprinkle over each serving.

    Serve with garlic bread and a crisp Caesar or garden salad for a complete meal.