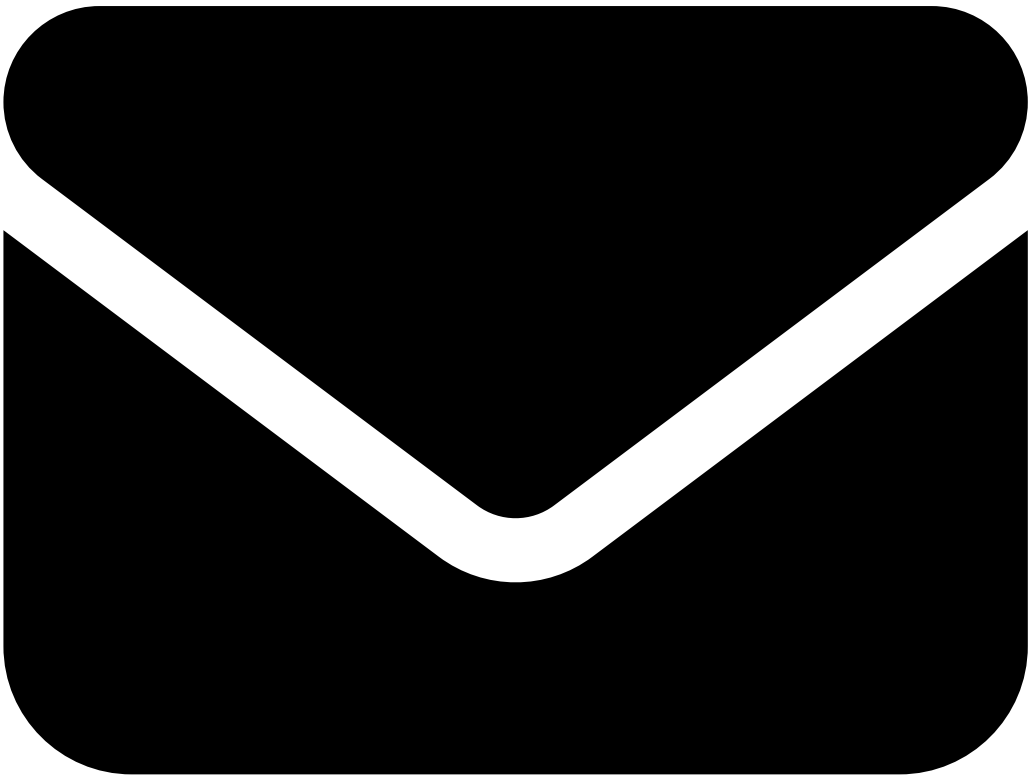
Creamy Shrimp Bacon Pasta Dish

Creamy Shrimp Bacon Pasta Dish

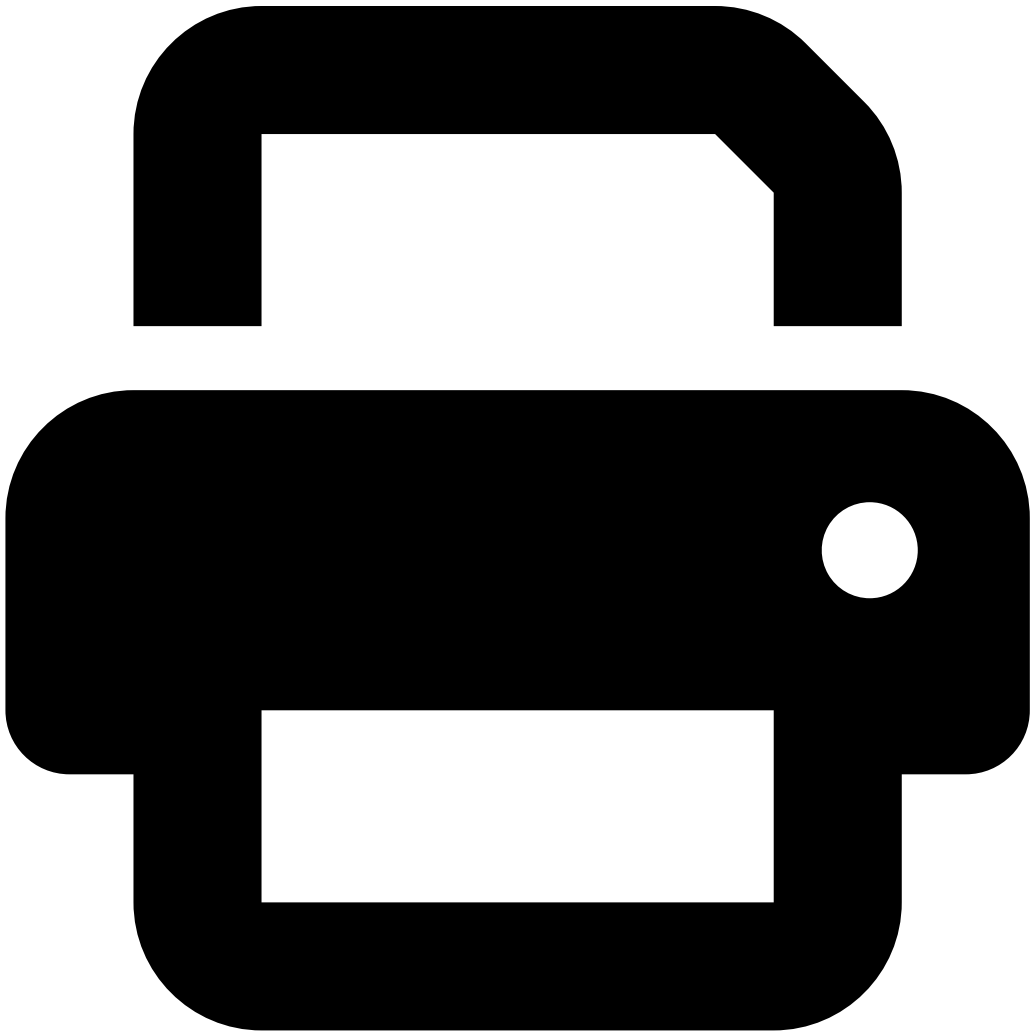
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This restaurant quality creamy pasta dish with bacon and shrimp is easy to make and comes together in less than 30 minutes!!!
It’s no wonder most Italian restaurant’s menu are 50% pasta. I know ours’s was, and for good reason. Pasta is easy, versatile, delicious and who doesn’t like pasta?

You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple. Add some large shrimp, spinach parmesan, and some herbs, and you have a guaranteed crowd pleaser!!!!

That’s all it takes, adding shrimp and bacon to this pasta recipe, to make a meal that is cause for celebration.

Rich and creamy this shrimp and bacon pasta is full of robust flavors, that can be on your table in less than 30 minutes,

but your family and friends will think it took hours.

This recipe calls for ingredients you probably already have on hand, butter, garlic, cream, spinach which together create a creamy, saucy Italian flavored dinner. The best part it can be on your table in less than 30 minutes.

This pasta recipe is quick enough for busy weeknight family meals, but feels special enough for Saturday night dinner with friends. It’s a prefect way to show off what a good home chef you are!!!!

Variations For this creamy pasta recipe

The first variation to this pasta recipe of course is what shape or flavor pasta you use doesn’t matter. I used spinach fettuccini you can use what fits your lifestyle and taste , even gluten free.

Second, in this creamy shrimp and bacon pasta dinner I deglazed the pan with chicken stock. I give you options in all my recipes to use white wine in place of chicken stock, red wine in place of beef stock, use whatever fits your lifestyle.

Lastly in this pasta recipe you can use chicken breast cut in small pieces, in place of the shrimp.

Just one more thing please leave me on comment and don’t forget to tag me on Instagram if you make this recipe. I love hearing from you!!!

Creamy Shrimp Bacon Pasta Dish



Pasta is tossed with succulent shrimp, crispy bacon, spinach, and fresh herbs in a creamy Parmesan sauce for a rich, savory seafood pasta.

- 1 lb long pasta noodles
- 1 lb large shrimp
- 4 slices bacon cut in small dice
- 4 cups chopped spinach
- 2 tbsp chopped garlic
- 1 cup heavy whipping cream
- 1 cup resevered pasta water
- 1 cup chicken stock or white wine
- 1 cup grated parmesan cheese
- 2 tbsp butter
- 2 tbsp chopped garlic
- ½ cup chopped onion
- 2 tbsp each chopped Italian parsley (basil, and thyme)
- Salt and pepper to taste

1. Cook pasta according to package directions reserving 1 cup of the water
2. Mean while cut bacon
3. Heat butter
4. Add the bacon render until crispy
5. Add onion and garlic saute until tender and just beginning to brown
6. Add shrimp saute 3 to 5 minutes minutes
7. Remove shrimp and set aside

8. De glaze pan with chicken stock or white wine
9. Add the heavy whipping cream and reserved pasta water
10. Simmer until sauce thickens about 10 minutes
11. Add spinach, parmesan cheese and herbs last 5 minutes
12. Return shrimp to pan just to heat through
13. Drain pasta toss in sauce
14. Top with additional parmesan cheese and Italian parsley