

Foodnity Recipes

One Pot Creamy Bacon Garlic Pasta

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 8 slices thick-cut bacon, diced
- [ ] 3 cloves garlic, minced
- [ ] 12 oz (340 g) short pasta such as penne
- [ ] 1 cup heavy cream
- [ ] ½ cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp lemon juice
- [ ] Salt and freshly ground black pepper to taste
- [ ] Fresh parsley, chopped for garnish

Instructions

1. In a large pot, heat olive oil over medium heat. Add the diced bacon and cook, stirring occasionally, until crisp and the fat has rendered, about 6-8 minutes.
2. Add the minced garlic to the pot and sauté for 30 seconds, just until fragrant; be careful not to let it brown.
3. Pour in the uncooked pasta, then add enough hot water to just cover the noodles. Bring to a gentle boil, stirring occasionally, and cook until the pasta is al-dente, about 10-12 minutes.
4. Reduce heat to low; stir in the heavy cream, lemon juice, and half of the Parmesan. Let the sauce simmer for 2-3 minutes, adding a splash of pasta water if it looks too thick.
5. Season with salt and pepper, toss in the remaining Parmesan, and remove from heat. Garnish with fresh parsley and serve immediately.

Nutrition per serving

560 kcal	20 g	45 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce becomes too thick, thin it with a little reserved pasta water.
- For an extra touch of richness, stir in a pat of butter just before serving.
- Feel free to add peas or spinach for a pop of color and nutrition.