



## PENNE PASTA WITH BACON, SPINACH AND PARMESAN

PREP: 10 min COOK: 20 min  
TOTAL: 30 min SERVES: 4

8 ounces uncooked penne pasta  
3 bacon slices  
1/2 cup yellow onion, chopped  
1 pound fresh asparagus, sliced  
into small pieces  
1 1/2 cups chicken broth  
3 cups bagged baby spinach leaves  
2 ounces Parmesan cheese,  
shredded  
Black pepper to taste

1. Cook pasta in a pot of salted water until al dente. Drain and set aside.
2. Fry bacon in a large frying pan until crispy. Remove the bacon and set aside. Reserve the bacon drippings in the pan.
3. Add the onion to the pan and sauté on medium for about 1 minute. Add the asparagus and broth, bring to a boil, reduce heat and simmer for 5 minutes.
4. Crumble the bacon and add to the pan. Add the spinach, pepper and 1/2 of the parmesan. Toss.
5. Sprinkle the remaining parmesan on top and serve.