

One Pot Pea and Bacon Pasta

🕒 20 minutes

😊 4

👉 easy

This One Pot Pea and Bacon Pasta recipe is super quick and easy to put together - even the pasta gets cooked right in the creamy sauce!



INGREDIENTS

6 slices bacon, chopped

12.5 ounces (355g) mini pasta shells

3 cups (700ml) chicken stock

1 1/4 cup (295ml) whole milk

1 cup (140g) frozen peas

Black pepper, to taste

1/2 cup (110g) sour cream with herbs

1.5 ounces (42g) parmesan, shredded

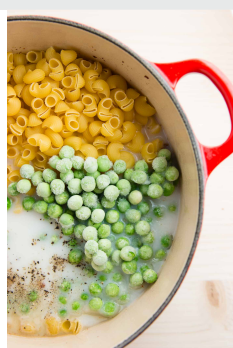
Parsley, chopped

Extra cheese and parsley, optional

INSTRUCTIONS



1. Heat a large pot over medium high heat and cook the bacon until it's browned and crispy. Remove from the pan and set aside. Leave as much or as little bacon fat in the pot as you like.



2. Pour the stock and milk into the hot pan (careful about splattering!) and add the pasta shells, peas and pepper. Bring to a boil and cook for about 7 minutes or until the pasta is ready.



3. Take the pot off the heat and quickly stir in the sour cream.



4. Add the cheese, parsley and crispy bacon to the pasta and combine. • Serve immediately with extra cheese and parsley if you like.



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