

Pasta with Peas, Bacon and Goat Cheese

A creamy goat cheese sauce with salty bacon and sweet peas. The perfect flavor combination.

Ingredients:

6 oz Pasta, short cut
½ cup Peas, frozen
½ cup Bacon, cubed
1 small Onion

¼ cup Goat Cheese
¼ cup Water
Salt
Black Pepper

Directions:

Bring a large pot of salted water to boil. Toss the pasta in and cook according to the package directions.

In a pan, add the cubed bacon and the finely minced onion, drizzle a little bit of olive oil, and cook at medium heat until they start to brown.

Turn down the heat and add the frozen peas to the pan and cook for about 5 minutes or until the peas are soft. Season with salt and pepper to taste.

Add the goat cheese to the pan and ¼ cup of water from the pasta pot. Mix well until the cheese is fully melted into a creamy sauce.

Drain the pasta al dente and add it to the pan with the sauce. Mix well until the pasta is well coated and serve immediately. Serve with freshly grated Parmigiano cheese on top if you'd like.

