



Bacon, Linguini & Tomato Toss

The 'L' stands for linguini in this guest-worthy spin on the classic BLT sandwich.

Ingredients:

- 12 slices bacon, divided
- 4 cups (1 L) chicken broth
- 2 cans (14.5 oz each) Italian-style diced tomatoes (3½ cups/875 mL)
- 1 medium onion
- 4 garlic cloves, pressed
- ½ tsp (2 mL) crushed red pepper flakes (optional)
- 12 oz (350 g) uncooked linguini pasta
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) loosely packed fresh parsley, divided
- 4 oz (125 g) cream cheese
- 1 oz (30 g) Parmesan cheese, grated
- Halved grape tomatoes (optional)

Directions:

1. Slice bacon crosswise into ¼-in. (6-mm) strips using **Santoku Knife**. Place into **(12-in./30-cm) Skillet**; cook over medium-high heat 8-9 minutes or until crisp. Remove bacon from Skillet; drain on paper towels. Drain Skillet, leaving 1 tbsp (15 mL) drippings in Skillet.
2. Meanwhile, place broth and diced tomatoes in **Large Micro-Cooker**®. Microwave, covered, on HIGH 6-8 minutes or until hot; carefully remove from microwave. On clean **Cutting Board**, finely chop onion using **Food Chopper**. Return Skillet to heat; add garlic pressed with **Garlic Press** and pepper flakes, if desired. Cook 10-20 seconds or until fragrant. Add onion; cook 2-3 minutes or until onion is tender. Carefully add broth mixture, pasta, half of the bacon and salt. Simmer, covered, 9-10 minutes or until pasta is almost cooked but still firm, stirring occasionally.
3. Finely chop parsley using **Chef's Knife**; reserve 1 tbsp (15 mL) for garnish. Cut cream cheese into cubes. Grate Parmesan cheese using **Rotary Grater**. Cut grape tomatoes in half, if using. Remove Skillet from heat. Stir in remaining parsley, cream cheese and grape tomatoes, if desired. Let stand, covered, 5 minutes or until pasta is tender and sauce is thickened. Serve with remaining bacon, Parmesan cheese and reserved parsley.

Yield: 6 servings

U.S. Nutrients per serving: Calories 450, Total Fat 18 g, Saturated Fat 8 g, Cholesterol 45 mg, Carbohydrate 49 g, Protein 18 g, Sodium 1500 mg, Fiber 3 g