



Three Cheese Pasta

Recipe By JASMIN QUEEN

SERVES: 4

INGREDIENTS:

- 1 lb. your pasta of choice
- 1 cup grape tomatoes (I use yellow and red)
- 1¼ cup heavy whipping cream
- 4-6 slices bacon, diced
- 6 oz. gruyere cheese, shredded
- 6 oz. gouda cheese, shredded
- 6 oz. Parmesan Reggiano, shredded
- 1 clove garlic, diced
- 2 cup spinach
- salt and pepper, to taste
- fresh parsley, for garnishing

DIRECTIONS:

- 1. Cook pasta for 6 minutes and drain.
- 2. While the pasta is cooking, cook bacon in a large skillet. When bacon is almost done, add the garlic and sauté for 2 minutes.
- 3. Add grape tomatoes and let cook for 2 minutes.
- 4. Whisk in heavy whipping cream, cheese (saving a little to add on top at the end), salt, and pepper. Let boil until it thickens.
- 5. Add in the spinach and let cook for 2 more minutes.
- 6. Place pasta into the sauce mixture and combine.
- 7. Add remaining cheese and garnish with parsley.

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