



Three Cheese Pasta

Recipe By JASMIN QUEEN

SERVES: 4

INGREDIENTS:

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|----------------------------------------------------------------------|------------------------------------------------------------|
| <input type="checkbox"/> 1 lb. your pasta of choice | <input type="checkbox"/> 6 oz. gouda cheese, shredded |
| <input type="checkbox"/> 1 cup grape tomatoes (I use yellow and red) | <input type="checkbox"/> 6 oz. Parmesan Reggiano, shredded |
| <input type="checkbox"/> 1¼ cup heavy whipping cream | <input type="checkbox"/> 1 clove garlic, diced |
| <input type="checkbox"/> 4-6 slices bacon, diced | <input type="checkbox"/> 2 cup spinach |
| <input type="checkbox"/> 6 oz. gruyere cheese, shredded | <input type="checkbox"/> salt and pepper, to taste |
| | <input type="checkbox"/> 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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