



**ENDING  
HUNGER**  
ALL FAITHS FOOD BANK

## Bacon & Spinach Pasta with Parmesan

A serving of pasta with colorful bits of bacon and spinach.

**Serving Size – Serves 4**

### Ingredients

- 6 oz. bacon
- 1 small onion
- 2 cups of chicken broth
- ½ lb. pasta
- 3-4 cups of fresh spinach
- 1/3 cups grated Parmesan cheese

### Instructions

1. Cut the bacon into one-inch pieces. Sauté the bacon in a large skillet until it is brown and crispy. Remove the browned bacon to a bowl with a slotted spoon. Carefully pour the fat off into a separate bowl, leaving about 1 tablespoon in the skillet.
2. While the bacon cooks, dice the onion. Once the bacon is removed and the fat is drained, add the diced onion and sauté until they are soft and transparent.
3. Add two cups of chicken broth to the skillet and dissolve off any remaining brown bits of bacon drippings from the bottom of the skillet.
4. Add the uncooked pasta to the skillet, place a lid on top, and let the skillet come to a boil over high heat. Once it reaches a boil, give it a quick stir, turn the heat to low, and let simmer for 10 minutes with the lid in place. Give the skillet a stir every few minutes. After 10 minutes, the pasta should be tender and most of the broth absorbed.
5. Add the fresh spinach to the skillet and stir until it has wilted into the pasta. Turn off the heat and the cooked bacon on top. Sprinkle with Parmesan cheese and stir to combine.



**ENDING  
HUNGER**  
ALL FAITHS FOOD BANK

## Bacon & Spinach Pasta with Parmesan

A serving of pasta with colorful bits of bacon and spinach.

**Serving Size – Serves 4**

### Ingredients

- 6 oz. bacon
- 1 small onion
- 2 cups of chicken broth
- ½ lb. pasta
- 3-4 cups of fresh spinach
- 1/3 cups grated Parmesan cheese

### Instructions

1. Cut the bacon into one-inch pieces. Sauté the bacon in a large skillet until it is brown and crispy. Remove the browned bacon to a bowl with a slotted spoon. Carefully pour the fat off into a separate bowl, leaving about 1 tablespoon in the skillet.
2. While the bacon cooks, dice the onion. Once the bacon is removed and the fat is drained, add the diced onion and sauté until they are soft and transparent.
3. Add two cups of chicken broth to the skillet and dissolve off any remaining brown bits of bacon drippings from the bottom of the skillet.
4. Add the uncooked pasta to the skillet, place a lid on top, and let the skillet come to a boil over high heat. Once it reaches a boil, give it a quick stir, turn the heat to low, and let simmer for 10 minutes with the lid in place. Give the skillet a stir every few minutes. After 10 minutes, the pasta should be tender and most of the broth absorbed.
5. Add the fresh spinach to the skillet and stir until it has wilted into the pasta. Turn off the heat and the cooked bacon on top. Sprinkle with Parmesan cheese and stir to combine.