

Fennel-Bacon Pasta Salad

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Servings: 16

Preparation Time: 25 minutes

Cook time: 15 minutes

1 package (16 oz) uncooked spiral pasta
6 thick-sliced bacon strips, chopped
3 small fennel bulbs, thinly sliced
1 1/2 cups walnut halves
1 1/4 cups (5 oz) crumbled Stilton cheese, divided
1 teaspoon coarsely ground pepper
3/4 teaspoon salt

Cook the pasta according to package directions.

In a large skillet, cook the bacon over medium heat until crisp. Remove the bacon with a slotted spoon. Drain on paper towels. Remove the drippings, reserving three tablespoons.

Saute the fennel in the reserved drippings for about 4 to 6 minutes or until crisp-tender.

Add the walnuts. Cook 3 to 4 minutes longer or until toasted.

Drain the pasta, reserving 1/3 cup of the pasta water.

Add the pasta, bacon and 3/4 cup of cheese to the fennel mixture. Sprinkle with pepper and salt. Toss lightly until the cheese is melted, adding enough reserved pasta water to coat.

Serve warm with the remaining cheese.

Per Serving (excluding unknown items): 28 Calories; 1g Fat (38.2% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 161mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat.