

Pasta

Bow-Ties with Bacon and Tomatoes

Pillsbury Best One Dish Meals - February - 2011

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 30 minutes

4 slices bacon, cut into 1-inch pieces

1 medium (1/2 cup) onion, finely chopped

1 can (14.5 oz) diced tomatoes with roasted garlic and onion, undrained

1 3/4 cups chicken broth

3 cups (6 oz) bow-tie pasta (farfalle), uncooked

1/8 teaspoon pepper

In a 12-inch skillet, cook the bacon over medium-high heat for 8 to 10 minutes, stirring frequently, until browned.

Reduce heat to medium. Add the onion and cook for 2 to 3 minutes, stirring frequently, until tender.

Stir in the tomatoes, broth, pasta and pepper.

Heat to boiling over high heat.

Reduce the heat to medium.

Cook, uncovered, for 10 to 12 minutes, stirring occasionally, until the pasta is tender and the mixture is as thick as you like.

Per Serving (excluding unknown items): 64 Calories; 4g Fat (53.9% calories from fat); 4g Protein; 3g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 436mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat.