

Fabulous Pasta



Instructions

- 1.** Trim excess stems from spinach leaves and slice leaves down the center. Rinse spinach and pat dry with paper towel.
- 2.** Preheat a large skillet over medium heat. Add spinach and gently toss with tongs until all of the spinach is wilted and tender. Remove from heat, do not over cook.
- 3.** In a 2-quart sauce pan, bring water and oil to a boil. Add pasta. Cook thoroughly and drain.
- 4.** In a large skillet, cook bacon until crispy. Remove from pan and chop. Drain 1/2 the grease from the pan.
- 5.** Add garlic and red pepper to bacon grease and cook over medium-low heat until garlic is tender. Add tomatoes and chicken bouillon cube. Cover and bring to

Ingredients

- 8 oz (2 cups)** dry pasta (any variety)
- 1 lb pkg** bacon
- 2 cans** stewed tomatoes
- 1** chicken bouillon cube
- 1/4 tsp** crushed red pepper
- 2 cloves** fresh garlic
- 1 large** bunch fresh spinach
- Shredded parmesan cheese
- 5 cups** water
- 1 tbsp** butter / vegetable oil

a simmer. Stir in cooked spinach, cover and continue to simmer for 2 minutes.

6. Stir in pasta and reduce heat to low. Top with chopped bacon and parmesan cheese. Cover and let sit until cheese is melted. Serve and enjoy.

