

Easy Pea-sy Alfredo Pasta

20 minutes, 2 pots, this pasta dish really is easy pea-sy. It is the perfect week night meal that the whole family will enjoy!



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Serves

4

Ingredient	Amount
Penne pasta	3 cups
Butter	1/4 cup
Garlic	3-4 cloves
Flour	1/2 cup
Milk	2 cups
Pepper to taste	----
Parmesan cheese	1 cup
Frozen Peas	1 cup
Cooked Bacon	6 slices

Cooking Directions

1. Fill a large pot with water and boil
2. Meanwhile prepare ingredients, grate cheese, finely chop garlic, chop bacon
3. Place penne in pot of boiling water, cook 10-12 minutes or until El Dente
4. In a large sauce pan melt butter, once melted add garlic and let cook for 1-2 minutes over low heat, just until fragrant but not browning.
5. Add flour to butter and mix well
6. Once flour is mixed, slowly add in the milk, stirring continuously to avoid burning.
7. Once sauce is heated, remove from heat and add in parmesan cheese, mixing well. Once mixed return to low heat and add in peas and bacon to warm.
8. Once penne is cooked, drain and add to sauce. Toss pasta to coat evenly.
9. Portion out pasta, garnish with freshly grated parmesan.