

## Easy Creamy Bacon Pasta with Sun-Dried Tomatoes and Spinach

Weeknight pasta lovers, this one's for you. This



**TIME**  
**2 min**

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### INGREDIENTS

8 oz pasta (penne, rotini, or your favorite shape)  
6 slices bacon, chopped  
1/2 cup sun-dried tomatoes, chopped  
2 cloves garlic, minced  
2 cups spinach  
1 cup heavy cream  
1/2 cup grated Parmesan cheese  
Salt and pepper, to taste  
Red pepper flakes (optional)

### DIRECTIONS

- 1. Cook the Bacon:** In a large skillet over medium heat, cook the chopped bacon until crispy. Remove with a slotted spoon and set aside. Leave about 1-2 tablespoons of bacon grease in the pan.
- 2. Sauté Garlic & Tomatoes:** Add the garlic and chopped sun-dried tomatoes to the skillet. Cook for 1-2 minutes until fragrant.
- 3. Add Spinach:** Stir in the spinach and cook just until wilted.
- 4. Add Pasta & Cream:** Pour in the heavy cream and uncooked pasta. Bring to a gentle simmer, stirring occasionally to coat the pasta. Add a splash of water or broth if needed to help the pasta cook.
- 5. Cook Until Tender:** Let the pasta simmer in the cream, uncovered, for 10-12 minutes or until al dente. Stir occasionally to prevent sticking.
- 6. Add Cheese & Season:** Stir in the Parmesan cheese until melted. Taste and season with salt, pepper, and red pepper flakes if desired.
- 7. Serve:** Plate the pasta and top with crispy bacon. Garnish with extra cheese or herbs if you like.

### SWAPS & NOTES

**Pasta Tip:** Use short pasta shapes for even cooking in the sauce.

**Sun-Dried Tomatoes:** Oil-packed works best-drain and chop.

**Cream Swap:** Half-and-half can be used for a lighter version.

**Add Protein:** Toss in cooked chicken, shrimp, or sausage to make it heartier.

## TIPS FOR SUCCESS

Watch the heat: Keep it at a gentle simmer so the cream doesn't separate.

Thin the sauce: If it gets too thick, add a splash of milk, cream, or pasta water.

Pre-chop everything: Since this cooks fast, have all ingredients ready to go.

Double the recipe: Easily scales up for leftovers or meal prep.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-creamy-bacon-pasta-with-sun-dried-tomatoes-and-spinach/>