



CREAMY PARMESAN PASTA WITH BACON

1 box of linguine or pasta of your choosing

8 slices of bacon, cooked crisp and chopped, pancetta is excellent to use as well

1 cup freshly grated Parmesan cheese (divided)

1 pkg. **Creamy Parmesan & Artichoke Dip Mix**

2 tsp. **Garlic Pepper with a Twist of Lemon**

1 ½ cups half and half

½ cup white wine

Juice of ½ lemon

¼ cup chopped parsley

Cook bacon or pancetta, dice and set aside. In a large skillet, heat half and half, add ½ cup Parmesan cheese, stir until cheese is melted. Add 1 pkg. **Creamy Parmesan & Artichoke Dip Mix** and continue stirring; add wine and lemon juice; continue to simmer on low. (Add some pasta water if your sauce is too thick). Add bacon in the last few minutes of cooking. Cook pasta while sauce is simmering. Place cooked pasta in a large serving bowl, spoon sauce over pasta, and gently mix. Add ½ cup freshly grated Parmesan cheese and chopped parsley.



- **Creamy Parmesan & Artichoke Dip Mix**
- **Garlic Pepper with a Twist of Lemon**