



BACON LINGUINE WITH PARMESAN

4 servings (serving size: 2 cups pasta mixture and 2 tablespoons cheese)

What are the ingredients?...

- 4 Buttercross bacon slices (uncooked)
- 3 cups (1-inch) sliced asparagus (about 1 pound)
- 1 (9-ounce) package refrigerated linguine
- 1 cup chopped onion
- 2 teaspoons bottled minced garlic
- 1 teaspoon dried oregano
- 2 cups grape or cherry tomatoes
- 3/4 cup fat-free, less-sodium chicken broth
- 1 tablespoon butter
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons fresh lemon juice
- 1/2 cup (2 ounces) preshredded Parmesan cheese
- Shaved Parmesan cheese (optional)

How do I make it?...

Start with hot tap water, and cover the pot with the lid--the water for cooking the pasta will come to a boil faster.

Cook asparagus and pasta according to pasta package directions, omitting salt and fat. Drain; set aside.

Cook bacon in a large non-stick skillet over medium-high heat or grill or fry until crisp; cool slightly. Remove bacon from the pan, reserving 2 teaspoons drippings in pan. Crumble bacon. Add onion, garlic, and oregano to drippings in the pan; sauté 4 minutes or until onion is lightly browned. Add tomatoes; cook 2 minutes. Add broth; bring to a boil. Stir in butter, salt, and pepper; remove from heat. Place asparagus mixture in a large bowl; add tomato mixture and juice, tossing well. Top with bacon and shredded cheese. Garnish with shaved Parmesan, if desired.