

BLT SKILLET PASTA



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
424307	Kosher Salt	to taste
761241	Fusilli Pasta	8 oz.
357220	GFS® Bacon Crumbles	½ cup + more for garnish
644650	Garlic, thinly sliced	3 cloves
201244	Canned Whole Peeled Tomatoes, crushed	28 oz.
430196	Trade East® Crushed Red Pepper	¼ Tsp.
385173, optional	Whole Fresh Basil Leaves	4-5 leaves
329401	Fresh Spinach	4 cups
512265	Primo Gusto® Part-Skim Milk Ricotta Cheese	½ cup
861461	Parmesan Cheese, freshly grated	¼ cup
676659	GFS Part-Skim Mozzarella Cheese, cut into ½ inch cubes	8 oz.

Preparation Instructions

Wash hands.

Preheat oven to 400°F

Bring a large pot of salted water to a boil. Cook the pasta according to the package directions. Drain and reserve 1/2 cup of the pasta water.

On medium heat, add the garlic to a skillet and cook until soft. Next, add tomatoes, reserved pasta water, crushed red pepper, basil, spinach and ½ teaspoon of salt. Bring to a simmer and cook until the sauce thickens.

Mix together the ricotta and Parmesan. Add the cooked pasta and mozzarella to the sauce and stir until combined. Drop spoonfuls of the ricotta-Parmesan mixture on top. Sprinkle with the bacon crumbles and bake until bubbly and the cheese melts, 15 to 20 minutes. Let rest for a few minutes before serving. Garnish with additional bacon and basil, if using.