

Pasta with Peas, Sausage & Bacon

Ingredients:

- 8 ounces dry pasta of choice - This is my favorite
- 12 ounces thick-cut bacon - diced into small pieces
- 12 oz sweet italian chicken sausage cut into 1/2 inch rounds
- 1/2 white or yellow onion - minced
- 3 cloves garlic - minced
- 1/2 cup chicken broth
- 2 cups frozen peas
- 1/4 cup plain greek yogurt
- 1/2 cup grated parmesan cheese
- Salt and black pepper (to taste)

Directions

1. Boil water and cook pasta according to package instructions
2. As the pasta is cooking, cook the bacon in a large skillet over medium heat until bacon is crispy. Drain fat from the pan and add sausage to the skillet (with bacon) Cook for 3-4 minutes.
3. Add onion, garlic and peas to the skillet. Cook for 4-5 minutes, stirring frequently.
4. Add the chicken broth and bring to a gentle boil. Turn heat to low. Add 3-4 TBS of hot liquid to a small bowl and mix with greek yogurt (this will temper the yogurt and prevent it from curdling) Add to the skillet along with parmesan cheese. Mix together well.
5. Remove from heat, and enjoy!

MADE WITH LOVE

by Teresa Forchard