



CHEF'S EXPRESSIONS
fashionable catered events

Quick and Easy BLT Pasta

by Jerry Edwards, CPCE

- 1 lb Pasta- Linguini or Spaghetti
- 6 ounces clam juice
- 1/2 lb Frozen Peas
- 1 Tomato diced
- ¼ lb Bacon
- 1 whole sweet onion
- 1 bunch Fresh Basil
- Black Pepper
- ¼ cup Extra Virgin Olive Oil.

Cook Pasta in heavily salted water until al dente. Strain and toss in some Extra Virgin Olive Oil.

Slice Bacon into 1" slices. In a sauté pan over medium heat, add the bacon and half of the onion. When the bacon is crisp, pour off the fat and then add the remaining onion and some black pepper. When these onions are translucent, add the tomatoes and the cooked pasta. Toss in a little Olive Oil till covered. Tear the fresh basil in large pieces. Add the fresh basil and then the peas. Toss till heated through and serve with hot Italian bread.