



Spaghetti Carbonara with Turkey Bacon and Green Peas

This popular *Teaching Kitchen* recipe is both delicious and can be made with just pantry and refrigerator staples, although it's even better if you have some fresh greens on hand.

Serves 4-6

Ingredients:

- 8 ounces spaghetti, cooked according to the box's instructions
- 6 ounces turkey bacon, cut into 1" pieces
- 1½ tablespoons oil
- 1 clove garlic, minced
- 1 cup green peas, frozen
- ¼ cup part-skim ricotta
- 1 cup 1% milk
- 1½ cups baby spinach or arugula
- ¼ cup parmesan, grated

Directions:

- Cook pasta according to the box's instructions. Reserve 1 cup of pasta water. Drain. Keep warm.
- While spaghetti is cooking, cut turkey bacon into ½" dice. Heat oil and sauté turkey bacon and garlic for 2 minutes. Add peas and stir to break up clumps.
- In a small bowl, combine ricotta and milk. Add mixture to the pan and cook on medium heat until peas are tender. Do not simmer or boil. Add cooked pasta and mix well.
- Add spinach and parmesan and toss to combine well. Add pasta water to thin out if needed. Serve hot.