

Fettucine with Bacon, Spinach, and Three Cheeses

Cook Time: 45 minutes

2 servings

Ingredients

8 oz dry fettucine

6 slices bacon lardons, cooked

3/4 cup Fontina cheese grated

1/8 cup blue cheese crumbled

1/4 cup grated Parmesan cheese divided

1/4 cup milk

1/2 cup chicken broth

6 oz spinach leaves (cleaned)

fresh ground pepper

Directions

In a 3 quart pan over high heat, bring water to a boil, do not salt. Add fettucine and cook, stirring often, for 10 minutes. Meanwhile in a 10 to 12 inch frying pan over high heat, stir brie, blue, and 2 tbl parmesan cheeses and milk until cheese is melted and sauce is smooth, about three minutes. Add 1/4 cup chicken broth and stir until incorporated. Add remaining broth and simmer until thickened. Add bacon, stir and keep sauce warm over low heat.

After pasta has cooked 10 minutes, add spinach to pan and push down to immerse in water. Continue to cook until pasta is tender. Pour into a strainer and drain well. Mix pasta and spinach into sauce and mix well, and divide into two bowls. Season with pepper, remaining parmesan cheese and serve.