

# Orecchiette with Peas, Chicken & Bacon in Cream Sauce

These “little eared pasta’s” perfectly scoop mouthfuls of crisp peas and bacon in every bite! A family pleaser for sure!

1 pound package of Orecchiette  
1 tbsp of olive oil  
1 garlic clove, finely chopped  
6 slices of bacon, chopped and fried  
3-4 boneless chicken breast, cut in bite size pieces  
2 cups of chicken broth  
 $\frac{1}{2}$  cup heavy cream (you can also use light cream if you wish)  
2 cups frozen peas  
 $\frac{1}{2}$  cup parmesan cheese  
Salt and pepper to your taste

Cook pasta according to package and set aside.  
In large saucepan, cook bacon and set aside. In the same saucepan, add olive oil and garlic to pan. Cook up chicken until fully cooked.  
Add chicken broth, salt, and pepper. Bring to boil and let simmer 3 minutes.  
Slowly add the heavy cream and pasta. Let simmer 5 minutes until it thickens.  
(If you have to add a little roux to thicken, go for it!)  
Add bacon and peas and serve immediately.  
Top with parmesan cheese and enjoy!

Toggle screen reader support

CutCtrl+X

CopyCtrl+C

PasteCtrl+V

Paste without formattingCtrl+Shift+V

Ctrl+Alt+Shift+IExplore 'pasta's'

Ctrl+Shift+YDefine 'pasta's'

CommentCtrl+Alt+M

Suggest edits

Link...Ctrl+K

Select all matching text

Update 'Normal text' to match

Clear formattingCtrl+\