



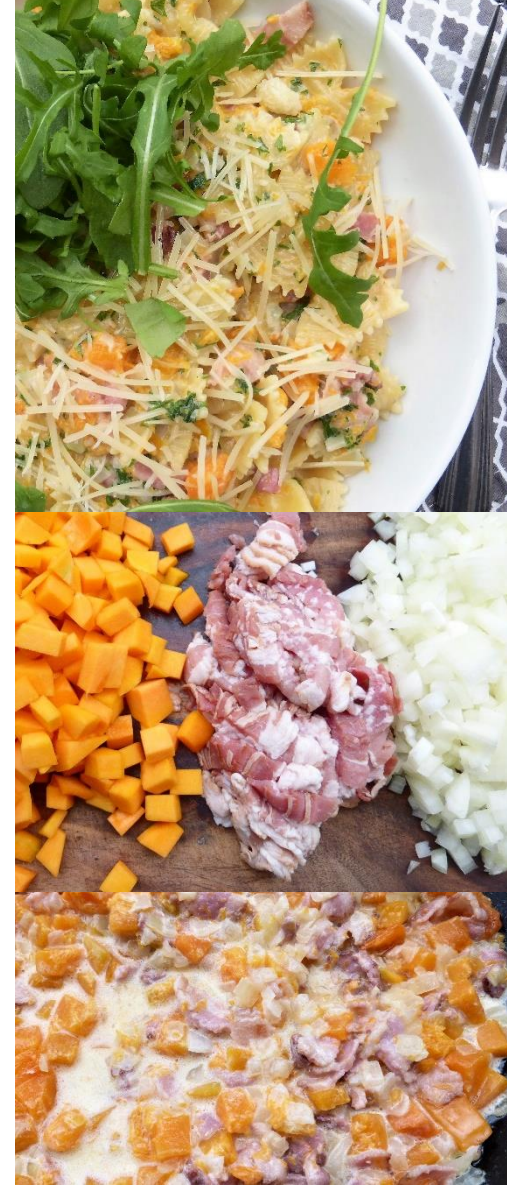
CREAMY FARFALLE WITH BACON, SQUASH, AND ARUGULA

FAST. EASY. FRESH.

1. Bring a large pot of salted water to a boil. Add the **farfalle**, and cook for 10-12 minutes, or until al dente. Strain, rinse briefly, and set aside.
2. Meanwhile, peel and finely dice the **onion**. Slice the **bacon** into strips. Pick the leaves off the **parsley** and roughly chop them
3. Heat a pan over medium heat. Add the bacon, onion, and **squash**. Cover, and cook for 12 minutes, stirring occasionally.
4. Remove the lid, add the **heavy cream** and chopped parsley. Season to taste with **sea salt** and **black pepper**.
5. To serve, portion the pasta into bowls, and top with the **parmesan** and **arugula**. Enjoy!

Ingredients (4 Person Serving – 1,078 Calories Per Serving)

Bacon	12 Strips	Farfalle	400 g
Yellow Onion	1 Large	Parmesan	½ Cup
Butternut Squash	800 g	Arugula	36 g
Heavy Cream	1 237 ml Carton	Salt and Pepper	To taste
Parsley	Small Bunch		



30 Minute
Cook
Time!