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B . L . T . Pasta Dish

- 2 (12 oz) packages GF Rotini (such as Barilla)
- 16 oz Bacon, cooked & crumbled
- 1 ½ pints Cherry Tomatoes, sliced in half
- 5 oz baby Arugula, chopped
- ¼ cup Creamy Caesar Dressing (such as Newman's Own)

Cook pasta according to package directions for al dente. While pasta is cooking, cook and crumble the bacon. As soon as the pasta finishes cooking, drain and immediately add Tomatoes and Arugula. Add bacon, reserving some for the top when serving. Cover and let sit until ready to serve (this can be done an hour or so ahead of time).

When ready to serve, add the dressing and toss. Top with the bacon and serve!
Delicious!!

Note -- GF pasta has come a long way in recent years...however I do not care for the texture of it when it is cold. I don't recommend refrigerating this, but at room temperature it's perfect which is a nice compromise for make-ahead cooks who want to enjoy their cocktail hour with their guests instead of being stuck in the kitchen glued to their oven ;-))

Wine Pairing Recommendation

Oh how I love Spanish wines. They are so food friendly and pair nicely with a variety of flavors. We paired a delicious lemon scented Albarino with our pasta dish. The crisp full bodied wine went perfectly with the rich bacon and dressing, and teased out the sweetness of the tomatoes. Seriously a great combo. Cheers!!