

## *Bacon Scallop Pasta with Asparagus*

**8 oz rotini or bowtie pasta**  
**4 slices DaBecca Uncured Apple Smoked Bacon**  
**2 cloves garlic, minced**  
**2 Tbsp butter**  
**8 oz sliced fresh mushrooms**  
**1 lb bay scallops, rinsed and patted dry**  
**1 lb asparagus**  
**1/4 c heavy cream**  
**1 Tbsp corn starch**  
**1 c shredded parmesan, plus more for garnish**  
**salt and pepper**  
**chopped parsley**  
**red pepper flakes, optional**

Begin cooking pasta to al dente according to package directions, being sure to add a handful of salt to pasta water.

While water is coming to a boil, turn on medium heat under a very large skillet.

Slice bacon lengthwise, then cut into 1/2-inch pieces.

Add bacon to skillet and cook 5-6 minutes or bacon begins to get crispy.

When bacon starts to brown, add garlic and saute for about a minute.

Remove bacon and garlic from skillet and place back on the stove.

Add butter to hot skillet and melt.

Add mushrooms and saute 3-4 minutes until mushrooms begin to soften and turn golden.

Add scallops to the pan and saute, moving them around frequently, until scallops are opaque, about 4 minutes.

Remove from pan and add to the bacon and garlic.

(Note: The scallops will release a lot of liquid - this is normal and will be the base for your pasta sauce.)

Chop the bundle of asparagus stalks in half and discard the bottom half.

Cut the remaining stalks into thirds and add to the pasta water for the last minute of cooking.

Drain, reserving 1/2 cup of pasta liquid.

Dissolve 1 Tbsp corn starch in 1/4 c heavy cream, then add that to the liquid in the skillet.

Whisk constantly until sauce begins to thicken.

Gradually add Parmesan and continue to whisk until sauce is smooth.

If sauce seems too thick, thin with some pasta water.

Return the bacon, garlic, scallops and mushrooms to the pan and toss to coat with sauce.

Add pasta and asparagus to the pan and toss until coated with sauce.

Cook 1 minute over low heat. Season with salt and pepper to taste.

When serving, sprinkle with parmesan, chopped parsley and red pepper flakes, as desired.

**Submitted by Jessica Carter Forkner**