

Pasta with Bacon and Shrimp

serves 4-6

8 – 12 oz. whole wheat linguine (*see note)
4 oz. package -or- 2.8 oz jar real bacon pieces
4 cloves garlic — or — 1/2 tsp. garlic powder
1 (14.5 oz.) can diced tomatoes, with juice

1 (12 oz.) can evaporated milk — 1 cup used here
1 (8 oz.) bottle clam juice — 3/4 cup used, or more as desired
1 1/2 pounds large peeled and deveined shrimp —or—
2 (4 oz.) cans tiny shrimp, undrained (*see note)

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender, 10 – 12 minutes. Drain.

While the pasta is cooking, put the bacon in a large skillet over medium heat and cook until the bacon is crispy, about 5 minutes. Remove the bacon and set aside.

In the same skillet, add the can of tomatoes, garlic powder, clam juice, 1 tsp. salt and 1/2 tsp. pepper. Bring to a boil and scrape up any browned bits of bacon that are left in the pan with a wooden spoon. Reduce the heat to medium low and simmer for 10 minutes until slightly thickened.

Add the shrimp. (If using thawed frozen shrimp, cook until just pink throughout and cooked through, 3 minutes.) Add the bacon and stir to combine.

Combine the pasta and shrimp mixture and toss until coated. Serve.

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