



Total Time
80 MIN.

Serving & Size
1 CUP

Difficulty
MEDIUM

Yields
100


All the flavors of this classic BLT sandwich are brought to life in this pasta. Sauté minced garlic, then add chopped cooked bacon, and sundried tomato strips and cook through.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 434	
	% Daily Value
Total Fat 13.5g	21%
Saturated Fat 4.6g	23%
Cholesterol 32mg	11%
Sodium 638mg	27%
Total Carbohydrate 56.3g	19%
Dietary Fiber 5.4g	22%
Protein 22.7g	45%
Vitamin A 4%	Vitamin C 12%
Calcium 8%	Iron 23%

INGREDIENTS

WEIGHT

MEASURE

olive oil		2	tblsp.
garlic, peeled, minced	5 oz.	1	cups
sun-dried tomatoes, soaked, drained, sliced	76 oz.	40	cups
bacon, cooked, chilled, chopped	100 oz.	23	cups
 Prego® Traditional Pasta Sauce	36 oz.		
capellini (angel hair) pasta, cooked	480 oz.	110	cups
part skim mozzarella cheese, diced	12 oz.	3	cups
fresh basil leaves, chiffonade	5 oz.	3	cups
Parmesan cheese, shredded	11 oz.	3	cups

INSTRUCTIONS

1. Heat oil over medium heat.
2. Add garlic.
3. Cook briefly, 5 seconds.CCP: Keep all ingredients, except spices, chilled below 40° in display cooking station.
4. Add tomatoes and bacon and heat till soft and meat is heated through.CCP: Hold bacon at 40° or lower prior to cooking and cook till internal temp reaches 180°.
5. Add sauce and pasta and heat through.
6. Portion into pasta bowls and top with mozzarella, basil, and Parmesan.CCP: Heat sauce till temperature reaches 165° or higher for 15 seconds.