



## **Bacon and Cheese Over Farfalle and Peas**

Creamy, cheesy sauce with bacon makes a very special dish.

### **Ingredients:**

8 oz Farfalle pasta  
Handful kosher salt  
2 Tbsp all-purpose flour  
1 cup milk  
1 cup frozen peas  
4 oz Italian blend shredded cheese  
2 Tbsp grated parmesan cheese  
1 Tbsp chopped fresh parsley  
½ Jar Terrapin Ridge Farms Bacon & Chive Dip

### **Directions:**

Fill an 8 quart pot with water, cover and bring to a boil over high heat. Add a small handful of salt (2 Tablespoons) to boiling water and cook pasta until al dente (about 7-9 minutes). Pour peas into boiling water 2 minutes before end of cook time. Add milk and flour to a large skillet and whisk to combine. Cook over medium heat for about 3-5 minutes stirring occasionally to cook out the flour-y taste. Add milk and whisk to combine. Add Terrapin Ridge Farms Bacon & Chive Dip, cheese and stir. Remove from heat, reserve ½ cup pasta water and drain pasta. Add pasta and peas to skillet and stir to combine. Add pasta water a little at a time until you have a perfect creamy consistency. Garnish with fresh parsley, serve and enjoy!