

# Penne Pasta with Spinach and Bacon

<b>Nutrition Facts:</b>	
Yield	4
Calories	525
Fat	3.25 g
Sodium	515 mg

<b>Code</b>
\$, Q



## **Ingredients Needed:**

12 oz. package penne pasta  
15 oz. can diced tomatoes  
6 slices turkey bacon, chopped  
1 bunch fresh spinach, rinsed and torn  
2 Tbsp. olive oil, divided  
2 Tbsp. minced garlic

## **Recipe Directions:**

- Bring a large pot of slightly salted water to a boil. Add the penne pasta and cook until tender, 8-10 minutes.
- Meanwhile, heat 1 Tbsp. olive oil over medium heat in a skillet. Place bacon in the skillet and cook until heated through.
- Place the spinach in a colander and drain the hot water over it so it is wilted. Transfer into a large serving bowl and toss with the remaining olive oil, and the bacon and tomato mixture.
- Enjoy!

