

Cavatappi with Goat Cheese, Peas, and Bacon

Serves 2

4 oz. pasta (with some of the cooking water reserved)
3 strips bacon, chopped
2 cloves garlic, minced
1/3 cup peas
2 oz. goat cheese
2 Tbsp. toasted pine nuts (the easiest way to toast them is in a dry skillet until fragrant)
freshly ground pepper and salt if needed

Cook the cavatappi in boiling, salted water until al dente. Reserve about 1/2 cup of the starchy cooking liquid and drain.

Meanwhile, heat a skillet over medium heat and then add the bacon. Once cooked, remove the bacon with a slotted spoon and drain on a towel. Leave about 2 tsp. of bacon grease in the pan and discard the rest.

Add the garlic to the bacon fat and stir, just until fragrant. Add the pasta, peas and some of the starchy cooking water (start with just a little bit of the water; you can always add more). Once the peas have warmed through, add the goat cheese and stir until it coats the pasta, adding more pasta water if necessary. Season to taste with salt and freshly ground pepper. Top with pine nuts and serve.