



Vegetable 'N Pancetta Penne

Fresh vegetables, crispy pancetta, penne pasta, and Bison Cottage Cheese come together to make this heart-healthy, veggie-packed pasta.

Servings	Prep Time	Cook Time	Total Time
4	15m	20m	35m

Ingredients

- 2 cups Bison Cottage Cheese
- $\frac{3}{4}$ lb penne pasta, cooked al dente
- 3 slices pancetta, chopped
- 1 Tbsp olive oil
- 1 yellow bell pepper, sliced into thin strips
- 3 green onions, chopped
- 3 cherry tomatoes, halved
- 2 cups spinach, chopped
- Parmigiano-Reggiano, grated, to taste
- Salt and pepper, to taste

Instructions

1. Lightly coat al dente penne pasta with olive oil.
2. Heat the oil in a large skillet over medium heat. Brown the pancetta until crispy. Transfer pancetta to paper towels, leaving fat in the pan.
3. Increase temperature to medium-high heat, add yellow bell pepper and onion to the pan. Season with salt and pepper and cook until softened. Add tomatoes and spinach, continue cooking until spinach is wilted, about 2 minutes.
4. Add the penne pasta and Bison Cottage Cheese, mix to combine well.
5. Sprinkle reserved pancetta and grated Parmigiano-Reggiano over top of pasta. Serve and enjoy!

