

## **CREAMY FUSILLI WITH YELLOW SQUASH AND BACON**

*(Everyday Food Magazine)*

coarse salt and ground pepper

8 ounces fusilli

4 slices bacon, sliced crosswise into 1/2-inch strips

4 medium yellow squash (8 ounces each), quartered lengthwise and thinly sliced crosswise

2 garlic cloves, thinly slices

1/2 cup heavy cream

1/4 cup grated Asiago (or Parmesan) cheese, plus more for serving

Bring a large pot of salted water to a boil. Add pasta, and cook until al dente, according to package instructions. Reserve 1 cup pasta water; drain pasta and return to pot.

While pasta is cooking, heat a large skillet over medium. Add bacon, and cook until browned and crisp, 5 to 7 minutes. Using a slotted spoon, transfer to a paper-towel-lined plate to drain (leave bacon fat in skillet).

Place skillet over medium-high. Add squash and garlic to fat in skillet; season with salt and pepper, and toss well. Cover, and cook, stirring occasionally, until squash begins to soften, 5 to 7 minutes. Uncover, and continue to cook until liquid is evaporated and squash is tender, 2 to 3 minutes more.

Add cream and cooked pasta to skillet; toss well, and cook until cream begins to thicken, 2 to 3 minutes. Remove from heat; stir in Asiago, and add enough reserved pasta water to create a sauce that coats pasta. Serve topped with reserved bacon and more cheese.

Serves 4.

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