

Linguine with Asparagus, Parmesan, and Bacon

Ingredients

1 lb Asparagus (1-inch sliced)
9 oz Linguine (refrigerated package)
4 Bacon Slices
1 c Onion (chopped)
2 t Garlic (minced)
1 t Dried Oregano
2 c Grape Tomatoes
3/4 c Chicken Broth
1 T Butter
1/4 t Salt
1/4 t Ground Black Pepper
2 T Lemon Juice
1/2 c Parmesan Cheese (shredded)

Instructions

1. Cook asparagus and pasta according to pasta package directions. Drain; set aside.
2. Cook bacon in a large skillet over medium-high heat until crisp; cool slightly. Remove bacon from the pan, reserving 2 teaspoons drippings in pan. Crumble bacon. Add onion, garlic, and oregano to drippings in the pan; saute 4 minutes or until onion is lightly browned. Add tomatoes; cook 2 minutes. Add broth; bring to a boil. Stir in butter, salt, and pepper; remove from heat. Place asparagus mixture in a large bowl; add tomato mixture and juice, tossing well. Top with bacon and cheese.