

# Season's greetings!

## Dear

I hope you're enjoying the holiday season! I'm looking forward to sharing time with you and your friends and family on January at your Pampered Chef® Party.

We'll enjoy a fun and relaxing time, and sample a delicious recipe. Doesn't that sound nice? Here's a holiday recipe for you to enjoy!



## PARTY PLANNING TIP

Start inviting guests now by mentioning your Party date when you see relatives, neighbors and friends during the holiday season! Follow up with a written invitation. If they live out of town, ask if they'd like to look at a catalog, or view our great products on my website. We can have the products sent directly to them, and all those orders count toward your Party total!



People who can't make it to your Party can still buy great products from our catalogs!

# happy holidays!

## Bacon, Linguini & Tomato Toss

- 12 slices bacon, divided
- 4 cups (1 L) chicken broth
- 2 cans (14.5 oz each) Italian-style diced tomatoes (3½ cups/875 mL)
- 1 medium onion
- 4 garlic cloves, pressed
- ½ tsp (2 mL) crushed red pepper flakes (optional)
- 12 oz (350 g) uncooked linguini pasta
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) loosely packed fresh parsley, divided
- 4 oz (125 g) cream cheese
- 1 oz (30 g) Parmesan cheese, grated
- Halved grape tomatoes (optional)

Slice bacon crosswise into ¼-in. (6-mm) strips using **Santoku Knife**. Place into **(12-in./30-cm) Skillet**; cook over medium-high heat 8 – 9 minutes or until crisp. Remove bacon from Skillet; drain on paper towels. Drain Skillet, leaving 1 tbsp (15 mL) drippings in Skillet.

Meanwhile, place broth and diced tomatoes in **Large Micro-Cooker®**. Microwave, covered, on HIGH 6 – 8 minutes or until hot; carefully remove from microwave. On clean **Cutting Board**, finely chop onion using **Food Chopper**. Return Skillet to heat; add garlic pressed with **Garlic Press** and pepper flakes, if desired. Cook 10 – 20 seconds or until fragrant. Add onion; cook 2 – 3 minutes or until onion is tender. Carefully add broth mixture, pasta, half of the bacon and salt. Simmer, covered, 9 – 10 minutes or until pasta is almost cooked but still firm, stirring occasionally.

Finely chop parsley using **Chef's Knife**; reserve 1 tbsp (15 mL) for garnish. Cut cream cheese into cubes. Grate Parmesan cheese using **Rotary Grater**. Cut grape tomatoes in half, if using. Remove Skillet from heat. Stir in remaining parsley, cream cheese and grape tomatoes, if desired. Let stand, covered, 5 minutes or until pasta is tender and sauce is thickened. Serve with remaining bacon, Parmesan cheese and reserved parsley.



Yield: 6 servings

Nutrients per serving: Calories 450, Total Fat 18 g, Saturated Fat 8 g, Cholesterol 45 mg, Sodium 1500 mg, Carbohydrate 49 g, Fiber 3 g, Protein 18 g