



Ranch Bacon and Parmesan Pasta Salad

Jacob · 30/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

6

Description

A great side dish for the summer picnic I made this on accident when I put some soup ingredients into the bowl instead of the stock pot I doctored it up and added other ingredients and voila Use your favorite pasta shape

Ingredients

- - 1 (16 ounce) package farfalle (bow tie) pasta - 1 cup prepared ranch dressing - 6 slices bacon - ½ cup shredded Parmesan cheese - 1 carrot
- peeled and diced - 1 stalk celery
- diced - 1 red onion
- diced

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
2. stir in the bow tie pasta and return to a boil. Cook the pasta uncovered
3. stirring occasionally
4. until the pasta has cooked through
5. but is still firm to the bite
6. about 12 minutes. Drain well in a colander set in the sink. Transfer to a bowl
7. and refrigerate until cool
8. at least 30 minutes. Meanwhile
9. place the bacon in a large
10. deep skillet
11. and cook over medium-high heat
12. turning occasionally
13. until evenly browned
14. about 10 minutes. Drain the bacon slices on a paper towel-lined plate
15. let cool
16. and chop. In a large salad bowl
17. stir together the ranch dressing
18. bacon
19. Parmesan cheese
20. carrot
21. celery
22. and red onion until well combined. Lightly stir in the cooled pasta to coat with dressing
23. and refrigerate 2 hours to blend flavors before serving. Cook's Note Lettuce or cabbage can also be substituted for the pasta in this recipe for a lighter summer salad with crunch.