

## Ingredients

Cooking  
is  
Bliss!



- 1 lb shrimp
- 2 cups of water
- ½ box of rigatoni
- ½ tsp salt
- 1 tsp garlic blend (Mrs. Dash)
- ½ tsp old bay seasoning
- 1 lemon
- 1 package of bacon
- 1/4 cup Kerry gold butter
- 4 garlic cloves
- 1 cup shrimp stock
- 1 ½ cups parmesan cheese
- 1 1/2 cup heavy cream
- 1 tsp. Italian seasoning
- ½ tsp onion powder
- ½ tsp chicken bullion
- 2 tbsp Italian parsley



## Instructions

1. Shell shrimp and bring shells to a boil in 2 cups of water
2. Cook rigatoni according to box instructions
3. Season shrimp with salt, garlic blend, old Bay seasoning lemon
4. Add chopped bacon to a hot cast iron skillet & cook on medium until golden brown. once cooked, remove from pan then remove rendered oil leaving approximately 2 tablespoons in skillet
5. begin preparing pasta by adding to salted water and cooking according to to box instructions.
6. Add butter to the skillet and once melted, add shrimp. Cook for two to three minutes on each side and remove from the skillet.
7. Add garlic and cook until fragrant. Add 1 cup of water from shrimp shells and stir for one to two minutes.
8. Lower temp to medium low and add heavy cream, stirring until combined.
9. Add parmesan cheese and stir until combined, allowing to simmer.
10. Add chicken bouillon and Italian seasoning and onion powder.
11. Add spinach and tomatoes, stir, then add Rigatoni and some of its water to thicken the sauce
12. Add more parmesan cheese and add drippings from shrimp. Arrange shrimp on top of pasta and top with bacon & cilantro
13. Serve