



Tomato Cream Pasta with Bacon

Ingredients:

- **1 Pound** Linguine
- **14.5 oz** Petite Diced Tomatoes
- **16 oz** Alfredo Sauce
- **1 Tbsp** flour
- **1 Packet (2.5 oz)** Bacon Bits
- Salt
- Pepper
- Garlic Powder

Instructions

1. Start by boiling water in a large pot. Once water is boiled, add your linguine, and let it cook according to the package instructions.
2. While your noodles are cooking, start warming up a large pan on medium low heat. Add your alfredo sauce, petite diced tomatoes, and bacon bits to the warm pan. Mix the mixture up.
3. Once the pasta noodles are cooked drain water from the noodles. Now throw the noodles into the tomato mixture pan. Add as much seasoning as you like to your pasta and give a good stir.
4. Serve and enjoy!