

# **Bacon-Swiss Penne**

Joseph Sortor

Taste of Home Shortcuts Issue - August/September 2011

**Servings: 10**

**Preparation Time: 35 minutes**

**Bake Time: 30 minutes**

**12 ounces penne pasta, uncooked**

**13 bacon strips**

**1 1/2 pounds boneless skinless chicken breasts, cut into 1-inch cubes**

**3 tablespoons butter**

**6 green onions, chopped**

**3 tablespoons all-purpose flour**

**4 cups 2% milk**

**3 cups (12 oz) Cheddar cheese, shredded**

**1 1/2 cups Swiss cheese, shredded**

**1 1/2 cups frozen peas, thawed**

**3/4 teaspoon pepper**

**1/2 teaspoon dried thyme**

**3/4 cup dry bread crumbs**

**2 tablespoons butter, melted**

Preheat oven to 350 degrees.

Cook the penne according to the package directions.

In a large skillet, cook the bacon in batches over medium heat until crisp. Remove to paper towels. Drain, reserving four teaspoons of drippings. Crumble the bacon and set aside.

Saute' the chicken in butter and drippings until no longer pink.

Add the onions and cook 1 minute longer. Stir in the flour until blended. Gradually add the milk.

Bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in the Cheddar and Swiss cheeses, peas, pepper, thyme and bacon.

Drain the penne. Add to the chicken mixture and toss to coat. Transfer to a greased 13x9-inch baking dish.

In a small bowl, combine the bread crumbs and butter. Sprinkle over the top.

Bake, uncovered, for 30 to 35 minutes or until golden brown.

---

Per Serving (excluding unknown items): 609 Calories; 30g Fat (44.1% calories from fat); 42g Protein; 43g Carbohydrate; 2g Dietary Fiber; 121mg Cholesterol; 636mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 4 Fat.