

# Cacio e Pepe with Salami & Bacon

Cacio e Pepe is one of Italy's most iconic recipes. The classic version is minimalist, but we challenged the test kitchen to add some protein and vegetables. Their version with bacon, salami, arugula, and balsamic glazed tomatoes is a knockout the family will love.

**25** *Minutes to the Table*

**20** *Minutes Hands On*

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

- Large Skillet
- Large Saucepan (with cover)

### FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

### 7 MEEZ CONTAINERS

- Tomatoes
- Linguine
- Balsamic Glaze
- Salami & Bacon
- Seasoned Cheese
- Cream
- Arugula

## Good To Know

**Health snapshot per serving** – 890 Calories, 46g Fat, 39g Protein, 81g Carbs, 32 Freestyle Points.

**Lightened-Up Health snapshot per serving** – 660 Calories, 32g Fat, 65g Carbs, 24 Freestyle Points by using two-thirds of the pasta, cream and seasoned cheese.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Tomatoes, Cream, Linguine, Parmesan, Arugula, Salami, Pecorino Romano, Balsamic Vinegar, Brown Sugar, Bacon, Lemon, Black Pepper

meez *meals*

### 1. **Get Organized**

Bring a large saucepan of water to boil over high heat.

### 2. **Cook the Pasta**

Add the **Linguine** to the boiling water with a pinch of salt and cook until al dente, about 7 to 9 minutes. Drain and set aside in the colander until step 4.

### 3. **Create the Balsamic Glazed Tomatoes**

After the pasta is cooked, heat 1 Tbsp of olive oil in the now-empty saucepan over medium high heat. Put the **Tomatoes** in a ziplock bag and squish. Once the oil is hot, add the tomatoes to the skillet with a sprinkle of salt and pepper. Cook until the liquid is mostly evaporated and tomatoes start to char, about 5 minutes. Add the **Balsamic Glaze** and cook until it thickens, about 1 to 2 minutes. Remove the saucepan from the heat, cover and set aside until step 5.

### 4. **Make the Sauce**

Heat a large skillet over medium high heat. Once the skillet is hot, add the **Salami & Bacon** and sear until the edges start to brown and crisp, about 2 to 3 minutes. Then add the **Seasoned Cheese** and **Cream** and cook, stirring continuously for about a minute. Remove from the heat and add the **Arugula** and cooked linguine. Mix well.

### 5. **Put it all Together**

Serve the pasta topped with balsamic glazed tomatoes. Enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois \***