

DINNER

Creamy Bacon Fettuccine

17 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
38 min	20 min	18 min	4	\$4.33	565 kcal



You can never have too many main course recipes, so give Creamy Bacon Fettuccine a try. One serving contains 565 calories, 15g of protein, and 45g of fat. This recipe serves 4 and costs \$4.33 per serving.

Ingredients

- ☐ 6 slices OSCAR MAYER Bacon, cut into 1/2-inch pieces
- ☐ 10 ounce PHILADELPHIA Italian Cheese and Herb Cooking Creme
- ☐ ½ pound fettuccine, cooked
- ☐ ½ cup milk
- ☐ 1 cup frozen peas
- ☐ ½ cup chopped red onions

EQUIPMENT Frying pan, Paper towels, Slotted spoon

Method

- 1 Cook bacon in large skillet until crisp.
- 2 Remove bacon from skillet with slotted spoon, reserving 2 Tbsp. drippings in skillet.
- 3 Drain bacon on paper towels.
- 4 Stir onions into drippings; cook and stir 3 min. or until crisp-tender.
- 5 Add cooking creme, milk and peas; cook and stir 3 min.
- 6 Add bacon and pasta; stir to coat.

Nutrition per serving

565	15 g	45 g	26 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			24.8 g · 155% of daily needs
Fibre			3.1 g · 12% of daily needs
Sugar			7 g · 8% of daily needs
Sodium			675 mg · 29% of daily needs
Cholesterol			115 mg · 38% of daily needs
Vitamin C			16 mg · 19% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/creamy-bacon-fettuccine-143288