

DINNER

Ranch, Bacon, and Parmesan Pasta Salad

18 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
165 min	15 min	150 min	6	\$1.10	589 kcal



Ranch, Bacon, and Parmesan Pasta Salad might be a good recipe to expand your main course collection. One portion of this dish contains approximately 16g of protein, 30g of fat, and a total of 589 calories. This recipe serves 6.

Ingredients

- ☐ 6 slices bacon
- ☐ 1 stalk celery, diced
- ☐ ½ cup shredded Parmesan cheese
- ☐ 1 red onion, diced
- ☐ 1 carrot, peeled and diced
- ☐ 16 ounce package farfalle (bow tie) pasta
- ☐ 1 cup prepared ranch dressing

EQUIPMENT Bowl, Frying pan, Paper towels, Pot, Colander

Method

- 1 Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes.
- 2 Drain well in a colander set in the sink.
- 3 Transfer to a bowl, and refrigerate until cool, at least 30 minutes.
- 4 Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
- 5 Drain the bacon slices on a paper towel-lined plate, let cool, and chop.
- 6 In a large salad bowl, stir together the ranch dressing, bacon, Parmesan cheese, carrot, celery, and red onion until well combined. Lightly stir in the cooled pasta to coat with dressing, and refrigerate 2 hours to blend flavors before serving.

Nutrition per serving

589	16 g	30 g	62 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			7.3 g · 46% of daily needs
Fibre			3.1 g · 12% of daily needs
Sugar			5.3 g · 6% of daily needs
Sodium			657 mg · 29% of daily needs
Cholesterol			30.6 mg · 10% of daily needs
Vitamin C			2.2 mg · 3% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/ranch-bacon-and-parmesan-pasta-salad-143508