

## Cheesy Pasta Presto

1 pound short-cut pasta, such as penne  
2 T EVOO  
5 slices of bacon  
1 small onion, chopped  
4 large garlic clove, grated or finely chopped  
1 t red pepper flakes  
1 lemon  
1 orange  
½ cup chicken stock  
1 cup fresh basil  
4 cups arugula  
1 cup whole milk ricotta cheese  
1 cup grated parmigiano-reggiano cheese

Bring a large pot of water to boil, when it boils salt the water and then add pasta. Cook until al dente.

Meanwhile in a skillet heat the EVOO and add the bacon, then add garlic and onions. Season with salt, pepper, and red pepper flakes. Zest the orange and lemon into the skillet and add juices. Add the chicken stock and bring it up to a bubble, then turn off the heat. Chop the basil and arugula. Drain the pasta and add it to the skillet. Stir in the ricotta, parmigiano, basil and arugula.