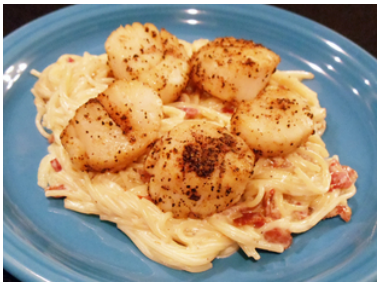
Creamy Bacon Pasta with Coffee Spice rubbed Scallops

Ingredients

- 16 ozs spaghetti or angel hair pasta
- 1 lb Bacon or Pancetta, diced
- 1 1/2 cups heavy cream
- 3/4 cup grated parmesan cheese
- 1/4 cup parsley, finely chopped
- 2 lbs medium sized scallops
- 1 tsp ground coffee
- 1 tsp salt
- 1/2 tsp paprika
- 1/2 tsp brown sugar
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp black pepper
- 1 pinch corriander



Summary

Yield: 4
Prep Time: 30 minutes
Category: Seafood
Cuisine: American
Tags: Bacon pasta scallops

Instructions

1. Pat scallops dry. Sprinkle with coffee/spice mix and gently rub/pat onto scallops.

2. Cook bacon until crisp. Remove bacon to paper towels to drain and remove all but 1/4 cup fat from pan. When bacon grease is hot again, add scallops and cook until just opaque, about 2 minutes per side. Remove from pan. Wipe any remaining grease from pan.

3. Pour cream into pan and heat just below a simmer. Stir in salt, pepper and grated cheese. Place cooked pasta in cream sauce and toss to coat. Toss in bacon and sprinkle with parsley or basil. Plate pasta and top with scallops.