

Bacon-Ranch Pasta Salad

10 slices Wright Brand bacon

1 cup sour cream

1/2 cup mayonnaise

1 teaspoon apple cider vinegar

1 (0.4-oz) pkg. ranch seasoning

1/4 teaspoon garlic powder

12 ounces cooked cavatappi or corkscrew pasta*

1 cup shredded Parmesan

1 cup cherry tomatoes, halved

2 teaspoons freshly chopped dill or other herb of your choice

Preheat oven to 400°F. Line a baking sheet with several layers of aluminum foil. Place bacon on baking sheet and transfer to oven until bacon is brown and crisp, 25 minutes. Transfer bacon to a paper towel-lined plate to drain. Discard bacon grease and aluminum foil. Chop bacon; set aside.

In a large mixing bowl, stir together sour cream, mayonnaise, apple cider vinegar, ranch seasoning, and garlic powder. Add pasta, chopped bacon, Parmesan, cherry tomatoes, and dill. Use a spatula to incorporate all ingredients. Garnish with additional dill before serving.

***Chef's Notes**

It's important to heavily salt the boiling water before you cook the pasta, as this seasons the pasta while it cooks. Also, this is a recipe that tastes better after it has some time to sit in the fridge. So make it the day before you plan to serve it for the best results.