

Baked Rigatoni Tetrazzini with Smokey Bacon

TOTAL TIME
60 min

SERVINGS
8



Tender rigatoni pasta with crispy bacon, sautéed garlic, onion, mushrooms, and cherry tomatoes. Tossed in a creamy blend of Signature Cream of Chicken soup and sour cream, it's finished with thyme, peas, and Parmesan, then baked until golden and bubbling—a comforting, flavour-packed dish.

MADE WITH



Signature Cream of Chicken
CASE CODE 08054

Ingredients

454 g	Rigatoni Pasta, uncooked
53 mL	Olive Oil
6 slices	Bacon, chopped
200 g	Onion, diced
2 cloves	Garlic, minced (optional)
4 g	Fresh thyme leaves
160 g	Mushrooms, sliced
298 g	Cherry Tomatoes, halved
1 tub (1.81 kg)	Signature Cream of Chicken
120 g	Sour Cream
300 g	Peas, frozen
100 g	Parmesan Cheese, grated
224 g	Mozzarella cheese, shredded

Directions

- 1 Preheat oven to 350°F - 375°F

Cook Rigatoni Pasta al dente in large pot of salted water. Drain and rinse with cold water if holding.
- 2 Heat oil and sauté bacon until just crisp. Add onions and sauté until translucent. Add Garlic and thyme. Sauté for 4 minutes or until fragrant.
- 3 Add mushrooms and sauté until tender.
- 4 Add cherry tomatoes and sauté for one to two minutes.
- 5 Stir in Cream of Chicken soup, sour cream, peas and parmesan cheese. Toss pasta with sauce to coat.
- 6 Portion pasta mixture into individual casserole baking dishes and top with mozzarella cheese. Bake in 350°F - 375°F until mixture is heated through and cheese is melted. Casseroles can be placed under salamander or broiler to brown for a few minutes if needed.