

Home Matters

Monthly Homeownership Newsletter



BLT Pasta Salad

Recipe courtesy of Food Network

If you're a BLT fan, this pasta salad is a simple way to switch things up. It has all the familiar flavors: bacon, tomatoes, lettuce, and a creamy dressing, but the pasta makes it feel more like a full side dish or easy meal. Plus, it's easy to bring to a cookout, potluck, or family dinner.

Ingredients:

- 12 oz. corkscrew-shaped pasta
- ½ c. milk
- 12 oz. bacon
- 3 medium ripe tomatoes, cut into chunks
- 1 T. chopped fresh thyme
- 1 clove garlic, minced
- Salt and pepper
- ½ c. mayonnaise
- ¼ c. sour cream
- 4 T. chopped chives or scallion greens
- 5 head Bibb lettuce, quartered (or 5 cups chopped romaine hearts)

Directions:

1. Cook pasta in a large pot of boiling water according to the package directions. Drain, toss with milk in a large bowl. Set aside.

2. While the pasta cooks, cook the bacon in a large skillet over medium-high heat until crisp. Drain on paper towels, reserving about 3 tablespoons of drippings in the pan. Add tomatoes, thyme and garlic to the pan and toss until warmed through, season with salt and pepper; set aside about ¼ cup for garnish. Toss the remaining bacon and the tomato mixture with the cooked pasta.

3. Mix the mayonnaise, sour cream and 3 tablespoons of chives with the pasta until evenly combines. Season with salt and pepper. Add the lettuce; toss again to coat. Garnish with the reserved bacon and the remaining 1 tablespoon of chives. Serve at room temperature.

Pro Tip:

If you're making this ahead of time, wait to add the lettuce until right before serving. You can prep the pasta, bacon, tomato mixture, and dressing in advance, then toss in the lettuce at the end so it stays fresh.



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