

# One-Pot Creamy Corn and Bacon Pasta

A Parmesan cheese sauce basically makes itself in this easy and flavorful one-pot pasta.

By **Jenna Helwig** | Published on July 26, 2025

**Prep Time:** 40 mins

**Total Time:** 40 mins

**Servings:** 4

## Ingredients

4 slices thick-cut bacon, chopped (about 3/4 cup)

1/4 cup panko

2 medium shallots, finely chopped (about 1/2 cup)

6 cloves garlic, finely chopped (about 2 Tbsp.)

1/2 tsp. crushed red pepper

2 1/2 cups fresh yellow corn kernels (from 6 ears) or frozen corn

1 1/2 tsp. kosher salt

12 oz. orecchiette pasta

3 oz. Parmigiano-Reggiano cheese, grated (about 3/4 cup)

1/2 cup chopped fresh chives, plus more for garnish

## Directions

### Step 1

#### Cook bacon:

Cook bacon in a large saucepan (about 4 quarts) over medium, stirring occasionally, until brown and crispy, about 8 minutes. Using a slotted spoon, transfer to a plate lined with paper towels. Transfer 1 tablespoon drippings to a small bowl; discard all but 1 tablespoon of remaining drippings.

### Step 2

#### Make breadcrumbs:

Heat drippings in saucepan over medium. Add panko; cook, stirring often, until browned, 2 to 3 minutes. Transfer to a small bowl.

### Step 3

#### Cook corn:

Add reserved 1 tablespoon drippings to saucepan. Add shallots, garlic, and crushed red pepper; cook, stirring often, until softened, about 2 minutes. Add corn and salt; cook, stirring often, until softened, about 3 minutes.

### Step 4

#### Boil pasta:

Add 4 cups water and pasta; bring to a boil. Cover and reduce heat to medium-low. Simmer, stirring occasionally, until pasta is tender and bottom of pan becomes visible when stirred, 12 to 14 minutes.

### Step 5

#### Add cheese:

Add cheese to pan; cook, stirring, until melted and creamy, about 2 minutes. Remove from heat and stir in chives and cooked bacon. Serve topped with toasted panko and more chives.

## Make-Ahead and Storage Instructions

Bacon can be cooked up to 1 day ahead; cool completely and store in an airtight container in the refrigerator. Breadcrumbs can be cooked up to 1 day ahead and stored in an airtight container at room temperature. Reserve the remaining drippings to cook the shallot mixture.

## Nutrition Facts

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Per serving: 551 calories; total fat 23g; saturated fat 8g; cholesterol 58mg; sodium 1581mg; total carbohydrate 59g; dietary fiber 5g; total sugars 7g; protein 30g; vitamin c 12mg; calcium 207mg; iron 3mg; potassium 606mg

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