

BBQ BACON PASTA WITH ROASTED PEPPERS

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COOK TIME: 20mins

SERVES: 4

CALORIES: 555 kcal (PER SERVING)

INGREDIENTS

300g /10.6 oz pasta

200 g/7 oz smoked bacon bits

1 jar (180g/6.3 oz) roasted bell peppers, drained

100 g/3.5 oz crème fraîche 30% fat

1+3/4 cup/400 ml puréed tomatoes

1 tbsp olive oil

1 tbsp unsalted butter

4 garlic cloves, minced

1 onion, finely chopped

50 g/1.8 oz grated Parmesan, more for serving

3 tbsp tomato paste

1 tbsp whole grain mustard

2 tbsp ketchup

1 tsp balsamic vinegar

1 tsp each: salt, black pepper, smoked paprika,

turmeric, red pepper flakes, dried cumin

2 tbsp chopped parsley

DIRECTIONS

Bring a large pot of salted water to a boil and cook pasta al dente. Scoop up 1/2 cup cooking water, then drain the pasta.

Heat oil in a large skillet over medium high heat. Add bacon, cook until crispy and golden brown, about 5 minutes. Remove from skillet, leaving as much grease as possible in the skillet.

Lower the heat. Add onion and garlic, cook until fragrant, about 3 minutes. Deglaze the skillet with 1/4 cup cooking water and stir with a wooden spoon to dissolve the browned bits from the bottom of the skillet. Simmer for 1-2 minutes.

Add roasted bell peppers.

Next stir in tomato paste and ketchup. Add balsamic vinegar, spices and mustard. Whisk until combined. Pour in puréed tomatoes. Stir and bring to boil.

Add pasta, crème fraîche and Parmesan. Toss until combined. Finish with bacon and parsley, give it a good stir. Add a splash of cooking water, if needed. Taste and adjust salt and pepper.

Serve immediately. Enjoy!

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