

SMOKY BACON TOMATO SAUCE PASTA

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COOK TIME: 20mins

SERVES: 2

CALORIES: 538 kcal (PER SERVING)

INGREDIENTS

200 g (7 oz) pasta, shells or orecchiette
200 g (7 oz) smoked bacon bits
250 g (9 oz) cherry tomatoes
50 g (2 oz) grated Parmesan, more for serving
70 g (2.5 oz) tomato paste
2 garlic cloves, minced
1 tbsp butter
1 tbsp olive oil
1/2 tsp salt
2 tsp black pepper
1 tsp each: dried oregano, smoked paprika
2 tbsp chopped fresh parsley
red chili flakes, for serving
toasted pine nuts, for serving

DIRECTIONS

Cook the pasta in a large pot of boiling, generously salted water. Drain, reserving 1 cup of the cooking water.

Heat a large non-stick skillet over medium high heat. Add olive oil and butter. When the butter is melted, add bacon. Cook until crispy and golden brown, stirring occasionally, for about 5 minutes. Add black pepper, cook for 1 minute more. Season with salt, oregano and smoked paprika. Lower the heat and stir in tomato paste, cook for 1 minute.

Add cherry tomatoes and garlic, cook about 2 minutes or until the tomatoes start to burst. Press on the back of the tomatoes with a wooden spoon to release their juices and stir to combine. Add 1/2 cup of the pasta cooking water, bring to a boil. Toss with pasta and parsley. Remove from heat. Add parmesan, stir until smooth and glossy. Add more cooking water if needed.

Divide pasta among bowls, sprinkle with chili flakes and toasted pine nuts. Serve with extra Parmesan. Enjoy!

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