

**Pasta Amatriciana**

Servings: 6

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Ready In: 30 Minutes

Ingredients:

1 Lb. Rotini Pasta

8 oz. Bacon, Chopped

½ Med Yellow Onion, Chopped

3 Cloves Garlic, Minced

1/8 t. Black Pepper

1/8 t. Red Pepper Flakes

1 ½ t. Oregano, Dried

1 Can (15.5 oz.) Petite Diced Tomatoes, Drained

1 Can (15.5 oz.) Tomato Sauce

1 T. Tomato Paste

2 T. Fresh Basil, Chiffonade (Thin Ribbons)

Fresh Parsley, Chopped (if desired)

Grated Parmesan (if desired)

Method of Preparation:

1. In a large pot, bring water (salted) up to a boil.
2. In a medium saucepan, cook bacon until slightly browned over medium heat.
3. Add onions and garlic and cook until softened.
4. Add black pepper, red pepper flakes, and oregano. Stir to combine.
5. Add diced tomatoes, tomato sauce, and tomato paste. Stir to combine.
6. Add basil to pasta sauce and stir to combine.
7. Add pasta to salted, boiling water. Cook for 10 minutes (or until al dente) stirring occasionally.
8. Drain the water from the pasta and stir cooked pasta into sauce. Garnish with chopped parsley and parmesan cheese if desired.