

Quick Bacon Pasta

www.legourmet.tv

Short on time but still want a filling flavourful home cooked meal? This is sure to fit the bill, using ingredients from your pantry.

The sauce comes together in the time it takes to cook the pasta, so there is no excuse that you don't have time...

Ingredients:

- 1/4 lb pancetta or lean side bacon
- 3 cloves garlic, minced
- 1 large onion, chopped
- 1 cup chopped mushrooms
- 28-oz can plum tomatoes, drain juice
- 1 tbsp oregano
- 1 tsp red pepper flakes

- 1 lb rotini
- 1/2 cup chopped flat-leaf parsley
- 1/3 cup freshly grated Parmesan cheese
- Hot chili pepper flakes

Directions:

Cook bacon in a large, heavy saucepan over medium heat until crisp. Drain bacon if really fatty.

Add garlic and onion cook just until softened.

Add Mushrooms and cook down.

Add tomatoes, breaking up with a fork.

Stir in oregano and pepper flakes, bring to a boil, reduce heat and simmer, uncovered, for 10 minutes.

Meanwhile, cook pasta in large pot of boiling, salted water just until tender (or to your taste), drain and add to your sauce mixture.

Continue cooking for 2-3 minutes.

Stir in cheese.

Stir parsley into pasta.

Serve at once.