

## **ORECCHIETTE WITH BACON & TOMATO SAUCE**

*(Everyday Food, March 2010)*

1 Tb. extra-virgin olive oil  
4 slices bacon, cut into 1/2-inch pieces  
1 medium red onion, halved and thinly sliced  
2 garlic cloves, minced  
1/2 tsp. red-pepper flakes  
1 can (28 oz.) whole peeled tomatoes  
Coarse salt and ground pepper  
1 lb. orecchiette or other short pasta  
Grated Parmesan and chopped fresh parsley, for serving

In a medium saucepan, heat oil over medium-high. Add bacon and cook until browned and almost crisp, about 4 min. Add onion and cook until softened, 3 to 5 min. Add garlic and red-pepper flakes and stir until fragrant, 1 min. Add tomatoes, breaking them up as you go, and season with salt and pepper. Bring sauce to a boil; reduce to a simmer and cook until slightly reduced, 15 min.

Meanwhile, in a large pot of salted water, cook pasta 1 minute less than package instructions. Reserve cup pasta water; drain pasta and return to pot.

Add sauce and pasta water to pasta and toss to combine; cook over medium-high until sauce thickens and coats pasta, about 2 min. Serve pasta topped with Parmesan and parsley.

[www.thecooksnextdoor.com](http://www.thecooksnextdoor.com)