



# Spaghetti bacon

Serves: 4

## Time

Preparation time 10 minutes

Cooking time 20–25 minutes

## Ingredients

- 300g wholemeal spaghetti (uncooked weight)
- 1 tablespoon olive oil
- 300g smoked bacon, chopped (remove and discard rind and fat)
- 142g tomato purée
- 1–3 garlic cloves peeled and crushed
- 1 teaspoon dried oregano
- pepper
- 2 x 400g tinned plum tomatoes
- grated Parmesan cheese (optional)

## Method

1. Bring a saucepan of water to the boil, add the spaghetti and cook according to the packet instructions.
2. Heat the olive oil in a wok or large frying pan, add the bacon and cook for 5 minutes.
3. Drain the spaghetti in a colander and rinse with boiling water. Add to the bacon along with tomato purée, garlic, oregano and pepper and continue to cook gently.
4. Heat the plum tomatoes and their juice in a separate saucepan.
5. Remove the spaghetti bacon mixture from the heat and divide it between four plates.
6. In the centre of each plate of spaghetti, place 2–3 plum tomatoes and some juice. Sprinkle lightly with the Parmesan cheese.