

## Daddy's Pasta



**Preparation time:** 30 min

**Difficulty:** Easy

## Ingredients

- Grated Parmesan, for serving: None
- Pomi canned chopped tomatoes: 1 3/4 cups
- bacon, cut in 1/4-inch slices: 8 ounces
- plus 3 tablespoons extra-virgin olive oil: 1/4 cup
- red pepper flakes: 2 pinches
- rotelle: 1 pound
- tomato paste: 1/2 cup

## For this recipe we used:

Chopped Tomatoes 1 3/4 cups



## Preparation

Daddy's pasta is a variation on pasta *all'arrabbiata*, a low-touch, slick sauce of tomato, red pepper flakes, and cheese.

## Directions

1. Bring a large pot of generously salted water to a boil.
2. Meanwhile, spread the bacon in a large sauté pan over medium heat; brown the bacon and render the fat. Scoop out the bacon and set aside on paper towels. Pour off all but 1 tablespoon of fat from the pan, then add 1/4 cup olive oil to the pan and warm over medium heat.
3. Drop in the tomato paste and add the red pepper flakes; turn the heat to low and stir just until fragrant, about 4 minutes. Stir in the tomatoes and turn off the heat.
4. Drop the pasta into the boiling water and cook until truly al dente—you'll be cooking it a bit more with the sauce. Drain the pasta, reserving 1/4 cup of the pasta water.
5. Add the pasta, bacon, and the reserved pasta water to the tomato sauce, then stir and toss over medium heat until the pasta is well coated. Season with salt if necessary, then add the 3 tablespoon olive oil, tossing well. Serve immediately, with a sprinkling of Parmesan on top of each bowlful.