

Rigatoni – Bacon, Tomatoes & Spinach

This recipe uses Rigatoni but you can use any pasta shape you like. The key is that you want to use single bite pastas for date night. Spaghetti or Linguine can get messy to eat.

2 Portions Rigatoni or Penne.
3 slices Smoked Bacon, sliced cross ways into
1cm thick pieces
3 Tbsp finely diced shallot
3 Tbsp Tomato Paste
12 Cherry Tomatoes sliced in half
3 handfuls baby spinach, about 3 cups
*** two cups of the pasta cooking water ***



Get a pot of well salted water to a rolling boil.
When the water starts to boil, heat a large skillet over medium heat for 1 minute

Add the pasta to the water and stir so it doesn't stick. Set the timer for 2 minutes less than the instructions on the package.

Add the bacon to the pan, spread out in one layer. Cook tossing from time to time until it gets crispy, about 5 minutes.

Spoon out some of the bacon fat into a bowl to throw away

Add the shallots to the skillet, and toss in with the bacon, cook for 1 minute.

Add the tomato paste and stir in, cook for 1 minute

Scoop 1 cup of the pasta water out of the pot and add to the skillet, stir until the tomato paste is well combined.

Add the sliced cherry tomatoes and stir to combine.

If the sauce starts to get a little dry add a little more pasta water.

When the pasta is done cooking, scoop out 1 more cup of the water and add to the sauce
Strain the pasta and add it to the skillet stir into the sauce until it is nicely coated.

Add the spinach on top, and let it steam for 30 seconds then stir right into the sauce, cook for 1 minute.

When the spinach is completely wilted and incorporated into the sauce, remove the skillet from the heat and serve the finished dish in two deep bowls.
Top with some fresh grated parmesan cheese if you like.

*** NOTES ***

You cook the pasta for 2 minutes less than the instructions on the package because it finishes cooking in the sauce.

The pasta will take almost the exact amount of time to cook as it takes to make the sauce, about 9 minutes. So, start the sauce at the same time as you put the pasta into the water to cook.