

Curtis Stone's spaghetti with cherry tomatoes, pancetta and breadcrumbs

- **11 Ingredients**
 - **6 Method Steps**
-

- ☐
120g diced pancetta
- ☐
1/2 cup (35g) panko breadcrumbs
- ☐
1 tbsp finely chopped flat-leaf parsley
- ☐
1 tbsp olive oil
- ☐
4 garlic cloves, thinly sliced
- ☐
1 long red chilli, seeded, finely chopped (optional)
- ☐
500g cherry tomatoes, halved
- ☐
1 cup (280g) tomato passata
- ☐
300g [spaghetti](#)
- ☐
1/2 cup (40g) finely grated parmesan

- ☐

1/4 cup basil leaves

- ☐

- **Step 1**

Heat a large frying pan over medium-low heat. Add the **pancetta** and cook gently, stirring occasionally, for 8-10 mins or until the fat has rendered out and the pancetta is crisp and golden. Using a slotted spoon, transfer the pancetta to a plate.

- **Step 2**

Increase heat to medium. Add the **breadcrumbs** and stir for 3 mins or until golden. Remove the pan from heat and stir in the **parsley**. Season with salt and pepper. Transfer the breadcrumb mixture to a small bowl. Wipe out the pan with paper towel.

- **Step 3**

Place the pan over medium heat. Add the **oil**, **garlic** and **chilli**, if using, and cook, stirring occasionally, for 2 mins or until the garlic softens. Add the **tomatoes** and **passata** and cook for 5 mins or until the tomatoes soften. Stir in the pancetta.

- **Step 4**

Meanwhile, bring a large pot of salted water to a boil over high heat. Add the **spaghetti** and cook, stirring often to keep the strands separated, for 12 mins or until tender but still firm to the bite. Drain the pasta, reserving ½ cup (125ml) of the cooking liquid.

- **Step 5**

Add spaghetti to the warm sauce in the pan and toss gently to coat. If needed, add some of the reserved cooking liquid to loosen sauce. Season with salt and pepper.

- **Step 6**

Transfer pasta mixture to bowls. Sprinkle with **parmesan**, breadcrumb mixture and **basil**. Serve immediately.
