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## Arrabiata Penne with Bacon & Flaked Parmesan

Arrabiata literally means 'angry', which may sound puzzling given how tasty this pasta is! We think the Italians may have meant this in a more poetic than literal way – using fresh birdseye chilli certainly creates an almost 'angry' spiciness. Just a touch of heat and tasty bacon come together to create a magical sauce.



**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins



level 1



nut free



spicy

### Pantry Items



Olive Oil



White Wine



Sugar



Penne



Brown Onion



Bacon



Garlic



Diced Tomatoes



Rocket







Birdseye Chilli




Parmesan Cheese

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2P	4P	Ingredients
200 g	400 g	penne (recommended amount)
1 tbs	2 tbs	olive oil *
½	1	brown onion, finely chopped 
2 rashers	4 rashers	bacon, finely chopped
1	2	birdseye chilli, finely chopped 
1 clove	2 cloves	garlic, peeled & crushed 
2 tbs	4 tbs	white wine (or a splash of white wine vinegar) *
1 tin	2 tins	diced tomatoes
½ tsp	1 tsp	sugar *
1 bag	2 bags	rocket, washed
½ block	1 block	Parmesan cheese, grated 

 Ingredient features in another recipe

\* Pantry Items

 Pre-preparation

#### Nutrition per serve

Energy	2810	Kj
Protein	27.2	g
Fat, total	23.3	g
-saturated	7.6	g
Carbohydrate	83.8	g
-sugars	10.4	g
Sodium	657	mg



**You will need:** *chef's knife, chopping board, garlic crusher, box grater, large pot, colander, and a large deep frying pan.*

**1** In a large pot, bring some salted water to the boil. Add the **penne** to the boiling water and cook for approximately **10 minutes** or until 'al dente', stirring regularly to ensure that the pasta does not stick. Drain.



**2** Meanwhile, heat the **olive oil** in a large, deep frying pan over a medium-high heat. Add the **brown onion**, **bacon** and **birdseye chilli** (if you don't like it too hot don't add the seeds). Cook for **3-4 minutes**, or until the onion is soft. Add the **garlic** and cook for **1 minute** or until fragrant. Add the **white wine**, **diced tomatoes**, and **sugar**. Bring to the boil. Immediately reduce the heat to medium-low and simmer for **10 minutes** or until thickened slightly.



**3** Add the drained pasta to the pan of sauce and stir through the **rocket**. Season well with **salt** and **pepper**.

**4** To serve, scoop generous spoonfuls of this rustic pasta into serving bowls. Top with the **Parmesan cheese**.



**Did you know?** Birdseye chillies get their name because looking at one from the stem end can resemble the eye of a bird. Give it a go!