

Pancetta & Tomato Macaroni Bake



Recipe By Jaxters

Ref: 768

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

400 g Dried Macaroni

120 g Pancetta chopped

400 g Hard cows milk mozzarella cheese grated

100 g Parmesan cheese grated

Tomato Sauce

400 ml Tomato Passata

250 ml Water

1/2 Onion chopped

2 Garlic clove grated

2 tbsp Tomato puree

1 tbsp Fresh basil chopped

1/2 tsp Chilli flake (optional)

1 tsp Caster sugar

1/2 tsp Freshly ground black pepper

1/4 tsp Salt

2 tbsp Olive oil

Method

Step 1 - Pre-heat oven to 200°C fan.

Step 2 - Cook pasta as per instructions in slightly salted water.

Step 3 - Add pancetta & oil to a frying pan over a med heat, cook until crispy then remove & set aside.

Step 4 - Make the tomato sauce, place onion & olive oil in the same frying pan over a med heat, stir & cook onion until soft, then add garlic & cook for a one more minute, then add passata, water, sugar, tomato puree, chilli flakes if used, sugar, salt & pepper, bring to a simmer & cook for 2 mins stirring all the time, when done blend sauce with a stick/hand blender or liquidiser to smooth, then add basil & stir in.

Step 5 - Tip cooked pasta & pancetta into a baking dish, mix together, then pour over the tomato sauce & mix together, then sprinkle mozzarella over the top evenly followed by the parmesan, bake for 15 to 20 mins until it bubbles.

Suggestion & Tips

Have with crusty bread & salad. Instead of pancetta you can use bacon.