



Recipe Name      **Torchio with bacon, onion and garlic**

Serves                              4 +

Ingredients

1 tbs	Olive oil
1 clove	Garlic (chopped)
1	Onion (finely chopped)
175g	Barongarook Pork - bacon
1 tbs	Dried chilli
1pk	Otway Pasta Company dried Torchio
200g	Passata
2 tbs	Fresh parsley (chopped)

Salt and pepper to taste

Method

Put a large pot of water on to boil and fry pan on medium heat

In the frying pan add the olive oil, onion and garlic. Fry for 1-2 minutes. Add the bacon and chilli, cook for a further 5 – 10 minutes

Add the passata and some extra water (if necessary) and bring back to the boil. Leave to simmer gently while you cook the pasta.

Cook the pasta as per cooking instructions. Once pasta is cooked, add to the frying pan along with the parsley. Gently stir to combine.

Garnish with fresh grated parmesan

Enjoy 😊