

## Tony's Rustic Pasta

Servings: 4 -5

Prep time: approximately: 10 minutes

Cooking time: approximately: 20 minutes

### INGREDIENTS

- 1 package of spaghetti (I typically use a veggie pasta)
- 1 package cherry tomatoes
- 1 package fresh baby spinach
- 1 small to medium yellow onion
- 1/4lb chopped pancetta (or the equivalent amount of bacon diced if you can't find pancetta)
- Parmesan cheese (preferably in a block for grating fresh)
- Olive oil
- Italian seasoning
- Black pepper (fresh ground preferred)
- Salt

### DIRECTIONS

1. In a large pot add 4 cups of water with a teaspoon of salt and a tablespoon of olive oil and bring to a boil, once the water comes to a boil add the pasta and cook for 8 minutes.
2. Heat a large sauté pan on medium heat.
3. While waiting for the sauté pan to heat, course dice the yellow onion & slice the cherry tomatoes in half.
4. Once the sauté pan is heated add the chopped pancetta (or bacon) to the sauté pan and let cook for several minutes (stirring occasionally).
5. Add chopped onions to the pancetta and continue to cook until the onions are soft (add a little olive oil to the pan if needed).
6. Once the onions are soft add the tomatoes and a pinch of salt, and fresh ground black pepper and Italian seasoning to taste and continue to cook until the pasta is done.
7. When the pasta is done drain it and set aside.
8. Add spinach to the pancetta, onion, and tomato mixture, cover and reduce the heat and continue to cook until the spinach is slightly wilted.
9. Add fresh grated parmesan to the pancetta, onion, tomato, and spinach and stir to combine.
10. Add the pasta to the pancetta mixture and toss to combine while adding additional grated parmesan, garnish with some additional spinach and serve.

### Serving notes:

Serve with additional parmesan  
Pairs nicely with a Pinot Grigio  
Is great re-heated

