

Pasta Napoletana...

PREP & COOK: 25mins

INGREDIENTS

Pasta

2 x 400gram cans of Tomato's (if not crushed, chop them up)

1 Onion chopped

1 teaspoon Garlic

Herbs (Oregano or Basil are best)

Salt & Pepper

2 rashers Bacon (optional)

Boil Pasta until soft.

Meanwhile heat saucepan and add a little oil. Cook bacon and remove from saucepan (optional). Cook onion until soft then drain any remaining oil.

Add cans of Tomato's, Garlic, Herbs and a pinch of Salt and Pepper. Simmer on a low heat for 20 minutes.

Serve with pasta and a sprinkle of bacon and cheese.



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