

Dave's Spag

Spicy flavoursome spaghetti

Serves: 2

Oven Temp:

Prep Time: 10 mins

Cooking Time: 15 mins

Ingredients

Qty	Ingredient
6 ounces	Spaghetti
1 tin	Tomatoes; chopped
2 cloves	Garlic; finely chopped
1 whole	Onion; diced
4 rashers	Bacon; cut into small strips
1 1/2 ounces	Pepperoni; cut into small strips
1 drizzle	Oil; your chosen cooking oil
sprinkling	Cheese; pecorino or similar



Method

Step Instruction

- 1 Put a large pan of water on to boil, and once up to temperature put in the spaghetti to cook. This should take about 10-12 minutes.
- 2 Put the oil in a frying pan, add the garlic, onion, bacon and pepperoni, and fry until the onions are soft, and the meat is cooked with some colour on it.
- 3 Add the tin of chopped tomatoes to the frying pan and simmer for 10 minutes.
- 4 Once the spaghetti is cooked, drain off the water, and rinse in boiling water to remove excess starch. Add the contents of the frying pan, and return to the heat (very low) momentarily. Stir until all the spaghetti is covered.
- 5 Serve in individual bowl, adding an optional sprinkling of cheese.

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