
Pasta with pancetta and tomatoes

Substitutions

There are quite a few optional substitutions in this recipe. If you can't get pancetta, you can use smoked bacon, or even Parma ham, if you like. Instead of baby plum tomatoes, you can use cherry tomatoes, but you will probably need a few extra. And in terms of the pasta, the idea shape is gnocchetti, but anything will do.

Instructions

Put the water on to boil, and add some salt.

Chop the pancetta into small dice (easiest with a pair of scissors) and add to a frying pan with a glug of olive oil. You need to cook this well so that the fat becomes crispy, so cook long and slow.

Check the cooking time for the pasta you have chosen, and add to the pan.

Meanwhile chop the tomatoes in half.

When the pasta is nearly done (two minutes to go) add the tomatoes to the pancetta. They should just heat through. Drain the pasta, reserving just a tablespoon of the cooking water, and add both to the frying pan with some more olive oil and black pepper. Toss everything together for about thirty seconds, add torn up basil leaves and serve with a big bowl of freshly grated parmesan.

.

A quick and easy supper – one of Tom Douglas's favourites after a hard day's work. The quantities are based on one person, but it all depends on how hungry you are.

Ingredients

100 gm small pasta shapes
6 baby plum tomatoes
4 rashers of smoked pancetta
4 large basil leaves
olive oil
parmesan to serve