



Smoky spaghetti

This is a delicious smoky meal.

Ingredients:

400g spaghetti
1 tbsp olive oil
120g smoked streaky bacon
1 finely chopped onion
1 chopped garlic clove
2 tsp sweet smoked paprika
2x 400g cans of chopped tomatoes
25g grated parmesan

Directions:

- Bring a large pan of water to the boil and cook the spaghetti
- Dice the bacon and heat in a pan with a little oil for 4 minutes
- Stir in the chopped onion and continue to cook for a further 4 minutes
- Then add the garlic and paprika and cook for 1 minute more
- Pour in the tomatoes and cook through for a further 5 minutes
- Drain the pasta and cover with the sauce, sprinkle over some parmesan cheese and serve
- Enjoy!