

Rigatoni with Olives and Bacon - recipe from TheOtherWhiteMeat.com

Times: 10 minutes prep, 20 minutes cook

Ingredients:

6 slices bacon

1/2 large onion, thinly sliced

8 ounces dried rigatoni, OR other small pasta shape

12 cured black olives, pitted and chopped (such as Kalamata)

Small piece Parmesan cheese, (1-2 oz)

2 tablespoons marjoram, OR thyme, coarsely chopped (optional)

Cooking Directions:

In medium skillet, cook bacon until crisp (reserve drippings); blot, coarsely chop and set aside. In bacon drippings, sauté onion until soft and just beginning to brown, about 5 minutes. Meanwhile, cook pasta according to package directions, drain and transfer to warm serving platter or large shallow bowl. Toss pasta with bacon, onion and olives. Season with salt and pepper, to taste, toss again. Serve with shavings of fresh Parmesan cheese. Garnish with fresh herbs, if desired.

Serves 4.

Nutrition:



Calories: 340 calories

Protein: 14 grams

Fat: 8 grams

Sodium: 510 milligrams

Cholesterol: 10 milligrams

Saturated Fat: 2 grams

Carbohydrates: 51 grams

