



Bucatini with artichokes

ingredients

- 1 oz center cut bacon
- 1 small onion, thinly sliced
- 1-1/2 tablespoons minced garlic
- 1/4 teaspoon crushed red pepper
- 8 oz bucatini
- 8 oz cherry or grape tomatoes (halved)
- 15 oz can diced tomatoes (drained)
- 32 oz chicken broth
- 6 oz marinated artichokes, drained and chopped
- 2 tablespoons dried parsley
- 4 tablespoons grated parmesan
- 1/4 teaspoon salt

directions

1. Place a 12-inch diameter skillet over medium heat. Add bacon and cook until crisp, about 5 minutes. Transfer bacon to a plate and set aside.
2. Add onion to skillet and cook over medium-high heat until soft, about 7 minutes.
3. Add garlic and red pepper flakes to the skillet. Cook, stirring constantly for 30 seconds.
4. Add bucatini, tomatoes, and broth. Increase heat to high and bring to a boil. Cook uncovered stirring frequently. Cook until pasta is al dente and the sauce has been reduced, about 10 minutes.
5. Remove pan from heat. Stir in the reserved bacon, artichokes, parley, parmesan cheese, and salt.

