

Pancetta, Sun Dried Tomato and Rocket Linguine



I don't care if they are 80's retro.....sun dried tomatoes ROCK! Their sweet tang paired with salty pancetta and peppery rocket in a silky sauce tossed through al dente linguine is a simple yet tantalisingly tasty combination that is a definite crowd pleaser.....

Serves 4

2 tbs of extra virgin olive oil

500gm packet of linguine

8 slices of pancetta, roughly chopped

1 brown onion, diced

2 cloves of garlic, finely chopped

1 tsp of dried chilli flakes (optional)

1 tsp of dried oregano

1 cup of sun dried tomatoes, roughly chopped

1/2 cup of dry white wine

400gm tin of diced tomatoes

1/2 a cup of cream

1/2 tsp of sugar

A couple of handfuls of baby rocket leaves

Grated parmesan

Sea salt and pepper

Extra virgin olive oil for drizzling

Bring a large pot of salted water to the boil and cook the linguine according to packet instructions, approximately 8-10 minutes for al dente.

Meanwhile, heat a large heavy based pan with a little olive oil and gently fry the onion, garlic and chilli flakes until the onion is translucent. Add the oregano and pancetta and fry until golden, about 3-4 minutes before adding the sun dried tomatoes. Give them a couple of minutes before adding the wine and allowing to reduce a little. Pop in the tomatoes, cream and sugar and mix well to combine. Season with a little salt (the pancetta is fairly salty anyway) and a generous amount of black pepper. Allow the sauce to simmer gently until it reduces and thickens.

Drain your pasta and add half the rocket to the sauce. Toss the pasta through the sauce and the rocket will wilt almost instantly. Divide the linguine between four large pasta bowls. Toss the remaining rocket with a little olive oil and top each bowl with a small amount of rocket. Sprinkle with parmesan and serve.