

# Linguine with Pancetta and Sauteed Cherry Tomatoes

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Yield Makes 4 servings

Total Time 20 minutes

## Ingredients

12 ounces linguine

1/4 cup olive oil

6 garlic cloves, chopped

4 ounces sliced pancetta or bacon, chopped

1/4 teaspoon dried crushed red pepper

1 1/2 pounds cherry tomatoes

1 1/4 cups grated Pecorino Romano or Parmesan cheese, divided

1/2 cup chopped fresh basil, divided

## Preparation

Cook linguine in pot of boiling salted water until tender but still firm to bite. Drain, reserving 1 cup liquid. Return pasta to pot.

Meanwhile, heat oil in large skillet over medium-high heat. Add garlic; stir 30 seconds. Add pancetta and crushed red pepper; sauté until pancetta is crisp, about 4 minutes. Add tomatoes; sauté until soft, about 4 minutes.

Transfer tomato mixture to pot with pasta. Add 3/4 cup cheese and 1/3 cup basil. Toss over medium heat until cheese melts and sauce coats pasta, adding cooking liquid by 1/4 cupfuls if dry. Season with salt and pepper. Transfer to bowl. Sprinkle with basil. Serve remaining cheese alongside.