

Spaghetti A La Familia



I couldn't think of a better name for this yummy dish, it's so quick to prepare, the flavours complement each other beautifully and the whole family loves it - "Spaghetti A La Familia" - it is!

Ingredients

300 g packet spaghetti

4 long rashers bacon, diced

1/2 cup pine nuts, toasted

200 g jar sun-dried tomato pesto

Method:

1. Cooking your pasta in a saucepan of salted, boiling water as per the packet instructions.
2. While the pasta is cooking, sauté bacon, stirring often, until golden for 4 minutes.
3. In another non-stick frying pan over medium heat, add the nuts and spread evenly. As the nuts are full of rich oil, they burn quickly and need to keep moving as they colour. As soon as they are fragrant and slightly browned, remove from the heat.
4. When spaghetti is ready, drain and rinse with boiling water.

5. Add all ingredients to it and toss to coat.