

# Bacon and Tomato Pasta Delight

This savory pasta dish features a rich tomato sauce enhanced with crispy bacon, garlic, and onions, creating a comforting meal that's perfect for two. The addition of red wine elevates the flavors, making it a delightful dinner option.


**25 min**

Total time

**Medium**

Difficulty

**550**

kcal / serving

## Ingredients

- 100g pasta
- 100g tomato sauce
- 50g bacon, diced
- 1 clove garlic, minced
- 1/4 onion, finely chopped
- Salt, to taste
- Ground black pepper, to taste
- 1/4 tsp red paprika
- 50ml red wine

## Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a pan, cook the diced bacon over medium heat until crispy. Remove and set aside, leaving the fat in the pan.
- 3 In the same pan, add the chopped onion and sauté until translucent, about 3 minutes.
- 4 Add the minced garlic and sauté for another minute until fragrant.
- 5 Pour in the red wine and let it simmer for 2-3 minutes to reduce slightly.
- 6 Stir in the tomato sauce, cooked bacon, salt, black pepper, and red paprika. Let it simmer for 5 minutes.
- 7 Add the cooked pasta to the sauce and toss until well coated. Cook for another 2 minutes.
- 8 Serve hot, garnished with fresh herbs if desired.