



Parmesan & pancetta rigatoni

<https://www.mainland.co.nz/recipe/parmesan-pancetta-rigatoni-with-basil.html>



Prep Time

5 mins

COOKING Time

15 mins

SERVES

4

Sometimes simple is best. The classic Italian combination of tomatoes and basil is complemented by crumbly, tangy shavings of Mainland Special Reserve Shaved Parmesan Cheese and crispy, slightly sweet pancetta.

Ingredients

- ¼ cup olive oil
- 6 slices pancetta, roughly chopped
- 1 punnet cherry tomatoes, halved
- 1 clove garlic, sliced
- 400g rigatoni pasta
- ½ cup shredded or torn basil
- 1 tbsp lemon zest
- ½ cup Mainland Special Reserve Shaved Parmesan Cheese
- freshly ground black pepper, to taste

Method

1. Cook pasta in plenty of boiling salted water until al dente.
2. Meanwhile, heat oil in a large frying pan and cook pancetta until crispy.
3. Reduce the heat and gently cook cherry tomatoes and garlic until softened and fragrant.
4. Add pasta, basil, lemon and parmesan and toss lightly to combine.
5. Grind over black pepper and serve with extra Parmesan Cheese and basil.