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## ***Pasta With Bacon, Onion, Tomato and Bay Leaves***

Recipe courtesy of Rachael Ray

pound rigatoni with lines

Salt and freshly ground black pepper

1 tablespoon extra-virgin olive oil (EVOO)

8 slices pancetta, chopped

1 large onion, chopped

1 fresh bay leaf

6 cloves garlic, chopped

1/2 cup chicken stock

1 28-ounce can crushed San Marzano tomatoes

1/2 cup grated Parmigiano Reggiano, plus some to pass at the table

1/4 cup flat-leaf parsley leaves, chopped (about a handful)

preparation Place a large pot filled with water over high heat and bring up to a boil. Once boiling, add some salt and the pasta, and cook according to package directions until al dente. Drain and reserve.

While the pasta water is coming up to a boil, heat a large skillet over medium-high heat with 1 turn of the pan of EVOO, about 1 tablespoon. Once hot, add the pancetta and cook until crispy, about 3-4 minutes. Add the onion, bay leaf and garlic, and continue to cook for about 3-4 more minutes. Add the chicken stock and the tomatoes, bring up to a simmer and cook for 5-10 minutes.

Transfer the cooked pasta to a large serving bowl, top with the sauce and the cheese and toss to coat. Serve with some cheese to pass at the table.

Yields 4 servings