

DINNERLY



Smoky Bacon & Tomato Spaghetti with Parmesan-Romaine Salad



20-30min



2 Servings

BLT's are a dime a dozen, but have you ever had a BST? Bacon, spaghetti, and tomato? That's essentially what we've got going on right here. Smoky bacon serves as the decadent base to this tomato sauce, adding oodles of flavor. Al dente spaghetti is thrown into the mix and there you have it. Plus, we've even kept the lettuce, we just put it on the side as a salad that's loaded with Parmesan chee...

WHAT WE SEND

- bacon
- passata tomatoes
- red onion
- romaine heart
- garlic
- 1
- 7

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- colander
- large pot
- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 41g, Carbs 112g, Protein 30g



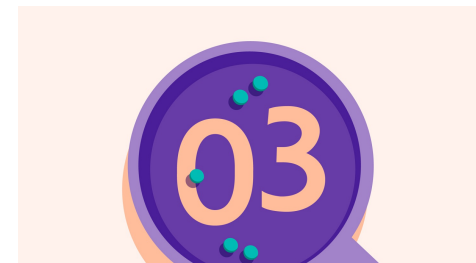
1. Prep ingredients

Bring a large pot of salted water to a boil. Halve **onion**, then peel and thinly slice. Finely chop **2 tablespoons of the onion**. Peel and thinly slice **2 large garlic cloves**. Cut **bacon** crosswise into ½-inch pieces. Halve **romaine** lengthwise, then slice crosswise into ½-inch pieces, discarding end.



2. Cook bacon

Heat a medium skillet over medium-high. Add **bacon** and cook, stirring occasionally, until golden brown and crisp, 4–5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Add **sliced onion, garlic, and a pinch each salt and pepper** to skillet. Cook, scraping up any browned bits, until onions are soft and deeply browned, about 5 minutes.



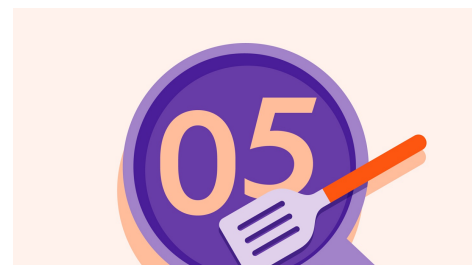
3. Make sauce

Add **tomato sauce or passata, bacon, ½ cup water, and ½ teaspoon each salt and pepper** to skillet. Bring to a simmer and continue to cook over medium until flavors have melded and sauce is thickened to 1½ cups, 6–8 minutes. Season to taste with **salt and pepper**.



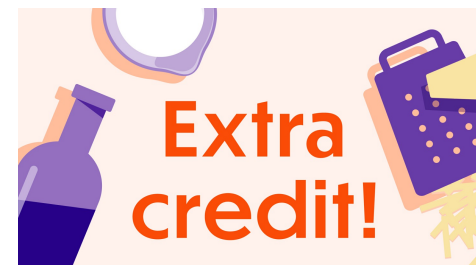
4. Make spaghetti & dressing

Add **spaghetti** to boiling water. Cook, stirring often to prevent pasta from sticking, until al dente, about 9 minutes. Reserve **½ cup pasta cooking water**, then drain. While pasta cooks, in a medium bowl, whisk together **chopped onion, 1 tablespoon vinegar, and 2 tablespoons oil**. Finely grate **Parmesan** for step 6.



5. Finish & serve

Add drained **pasta** and **reserved pasta water** to skillet with sauce. Cook over medium, tossing to coat pasta with sauce, about 1 minute. Drizzle generously with **oil**; season to taste with **salt and pepper**. Toss **romaine** with **dressing** and **half of the Parmesan**; season to taste with **salt and pepper**. Serve **pasta** topped with **remaining Parmesan** alongside __sa...



6. Take it to the next level

Your salad, your way! Add whatever you want: olives, cucumbers, fresh tomatoes, shredded carrots, cabbage, whatever you want!