



Rustic Tomato Pancetta Pasta *(adapted from Sheila Lukins, All Around The World)*

2 tablespoons olive oil
6 ounces pancetta, chopped
1 cup finely chopped shallots
2 cups ricotta cheese
1 cup chopped Italian flat leaf parsley
1/4 cup chopped sun dried tomatoes
2 cups cherry or mini plum tomatoes cut in quarters
Salt and coarse ground black pepper
10 ounces rigatoni, cooked per package directions
Reserve 1/2 cup pasta cooking water
Red pepper flakes (optional)

Heat olive oil in sauté pan over medium low heat and cook pancetta until crisp. Remove from pan with slotted spoon and set aside in large bowl. Add shallots to sauté pan and cook until soft and golden in color. Remove from pan with slotted spoon and add to pancetta in bowl. Add ricotta cheese, parsley, sun dried tomatoes, cherry tomatoes and fold together with pancetta and shallots to combine. Add cooked rigatoni and toss together, adding some pasta cooking water as required to make a creamy sauce. Season with salt and pepper. Garnish with red pepper flakes. Serves 4 to 6.