

Creamy-spicy spaghetti with bacon and cherry tomatoes

25 Mins

Petrella Peppasweet



Ingredients (for 10 portions):

300g of bacon (in slices), 1,5kg of spaghetti, salt, 80ml olive oil, 1 fresh chili pepper (chopped), 8g of garlic (chopped), 1kg of red cherry tomatoes (cut in halves), 400g of Petrella Peppasweet, pepper, 20g of chives

Method:

Cook spaghetti according to instructions on package. Place bacon on a baking tray and put it in the oven (220° C) for 4 minutes until it is crispy.

Heat oil in a pan and add chili and garlic. Add cherry tomato halves and swing them in the oil for 2-3 minutes.

Add and swirl Petrella Peppasweet. Pour off water from spaghetti. Mix spaghetti and sauce and season with salt and pepper.

Serve spaghetti with bacon chips and chives.

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