

Bacon and Escarole Spaghetti

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INGREDIENTS

- 3/4** pound spaghetti
- 1** tablespoon olive oil
- 4** slices thick-cut bacon, chopped
- 1** onion, chopped
- 1** tablespoon fresh thyme leaves
- kosher salt and black pepper
- 1** 28-ounce can diced tomatoes
- 1** head escarole, torn
- grated Parmesan, for serving



DIRECTIONS

- 1.** Cook the spaghetti according to the package directions; drain and return it to the pot.
- 2.** Meanwhile, heat the oil in a large pot over medium-high heat. Add the bacon and cook, tossing often, until crisp, 6 to 8 minutes.
- 3.** Add the onion, thyme, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{2}$ teaspoon pepper. Cook, stirring often, until soft, 8 to 10 minutes.
- 4.** Add the tomatoes (and their juices) and escarole. Cook, tossing often, until the escarole is tender, 2 to 4 minutes.
- 5.** Serve the pasta topped with the sauce and Parmesan.

By Lindsay Hunt