

Roast tomato and bacon spaghetti

Preparation: 15 mins Cooking: 30 mins Serves: 4

Ingredients

<i>200g smoked bacon lardons</i>	<i>4 tomatoes, roughly chopped</i>
<i>1 tab thyme leaves, chopped</i>	<i>1 tab olive oil</i>
<i>300g/10oz spaghetti</i>	<i>2 tabs crème fraiche</i>
<i>1 bunch watercress, washed. Stalks removed and roughly chopped</i>	<i>salt and freshly gd bl pepper</i>
<i>55g/2oz freshly grated Parmesan</i>	
TO SERVE:	
<i>Green salad</i>	<i>Crusty white bread</i>

Method

- 1** Preheat oven to 220c/425f/gas mark 7.
- 2** Place the bacon into a roasting pan and bake for 10–15 mins. Add the tomatoes and thyme, drizzle with the oil, season and roast for a further 20 mins, or until the tomatoes are soft and the bacon is brown and crisp.
- 3** Meanwhile, cook the spaghetti in plenty of salted boiling water to which a tablespoon of oil has been added.
- 4** Place the watercress in a colander and when the spaghetti is cooked, drain it over the watercress so that it wilts.
- 5** Put the spaghetti and watercress back into the saucepan and add the tomatoes and bacon with all their juices. Add the crème fraiche and half the Parmesan cheese. Season to taste.
- 6** Pile into a serving dish and garnish with the remaining Parmesan.

This is a simple yet interesting spaghetti dish. All the ingredients can be prepared in advance, but it needs to be cooked at the last minute.