



Bow Ties Pasta with Bacon & Tomatoes

INGREDIENTS:

- 4 slices bacon, cut into 1 inch pieces
- 1 medium onion, finely chopped
- fc 1 (14.5 oz) can diced tomatoes with roasted garlic & onion
- fc 1 (14 oz) can chicken stock
- fc 3 cups bow ties pasta
- fc Salt and black pepper to taste



INSTRUCTIONS:

In a large skillet, cook bacon over medium-high heat for 8-10 minutes or until brown. Reduce heat to medium and add onion. Cook 2-3 minutes until onion is tender, stirring frequently. Stir in diced tomatoes, chicken stock, pasta, salt and black pepper. Reduce heat to medium and cook 10-12 minutes, or until pasta is tender and mixture is desired consistency.