

CHEF SARA RHODES

## SPAGHETTI WITH PANCETTA AND SUN-DRIED TOMATOES

¼ cup olive oil  
½ lb. pancetta, chopped in small dice  
2 small red onions, sliced ¼ inch thick  
1/3 cup oil-packed sun-dried tomatoes, oil packed, drained  
and cut into strips  
3 Tbsp. garlic, minced  
¼ cup shredded basil  
1 lb. spaghetti  
4 oz. of Herb goat cheese  
Freshly grated Parmesan, for serving



In a pot of boiling, salted water, cook the spaghetti until al dente. Drain the spaghetti but reserve 1 cup of the pasta water.

Heat 2 Tbsp. of the olive oil in a large skillet. Add the pancetta and cook over moderate heat until softened by not browned, about 3 minutes. Transfer the pancetta, using a slotted spoon to paper towel to drain.

Pour off all but 2 Tbsp. of fat from the skillet. Add the remaining 2 Tbsp. of olive oil and heat till shimmering. Add the onions and cook over medium high heat until just beginning to brown, about 5 minutes. Add the pancetta and sundried tomatoes and cook 5 minutes longer. Add the garlic and cook until fragrant, about 1 minute.

Add the spaghetti and the goat cheese to the pan. Toss, adding the pasta water a little at a time until it is rich and creamy. Add the basil and toss.

Plate and sprinkle with parmesan cheese.