

## Recipe for: Pasta Puttanesca with Bacon

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### Ingredients

1/4 cup extra-virgin olive oil  
4 large garlic cloves, finely chopped  
1 28.2-ounce can chopped tomatoes in juice  
1/2 cup Kalamata olive tapenade  
5 slices bacon cooked and chopped  
1 1/2 tablespoons drained capers  
1 teaspoon dried oregano  
1/2 teaspoon dried crushed red pepper  
3/4 pound pasta  
2 tablespoons chopped fresh Italian parsley  
Grated Parmesan cheese  
Crusty bread

### Directions

Cook bacon to liking and slice into small pieces. Sauté garlic in olive oil until fragrant. Add tomatoes with juice, olive tapenade, bacon, oregano, and crushed red pepper. Simmer sauce over medium-low heat until flavors are blended, about 30 minutes, stirring occasionally. Add capers and simmer 10 minutes. Season with salt and pepper.

Meanwhile, cook pasta in large pot of boiling salted water to desired tenderness. Drain pasta; return to same pot. Add sauce and parsley. Toss over low heat until sauce coats pasta, about 3 minutes.

Serve with cheese and hot garlic bread.