



TEAM FOUR
FOODSERVICE



Tomato rigatoni with capers, olives and bacon

Yield: 10 servings

Ingredients:

20 Oz. Barilla® rigatoni
1 Lb. Bacon, chopped
2 Garlic cloves, minced
½ Tbsp. Crushed red pepper flakes
3 Tbsp. Capers
1 Cup black olives, pitted/halved
1 Cup green olives, pitted/halved
32 Oz. San Marzano tomatoes, crushed
½ Cup crème fraiche
Salt & black pepper to taste

Directions:

1. In a skillet over med/high heat add bacon and cook for 5-7 minutes until brown.
2. Remove bacon, reserving fat and set aside.
3. Add garlic, crushed red pepper, capers and olives to the pan. Cook for one minute.
4. Add tomato sauce and bring to a simmer.
5. Meanwhile, bring a pot of water to a boil and cook pasta according to package
6. Directions. Reserve 1 cup of pasta cooking water.
7. Drain pasta and add to the sauce with a ½ cup of the pasta cooking water.
8. Mix well and stir in crème fraiche. Add remaining water if necessary.
9. Top with reserved bacon.

Recipe and photo courtesy of Barilla