

## **PAPPARDELLE WITH A SMOKED PANCETTA AND CREAMY TOMATO SAUCE**

### **Ingredients**

450g of cherry tomatoes, halved  
70g chorizo, chopped into cubes  
4-5 strips of pancetta or good quality smoked streaky bacon, cut into fine strips  
55-60mls cream  
Handful of black olives-around 16 or 18 sliced in half  
2 cloves garlic, crushed  
1/2 tsp chilli powder  
1 tsp of hot smoked paprika  
Torn Fresh Basil  
200g Pappardelle  
Salt and Pepper

### **Method**

1. Place a medium frying pan on the heat, once hot add the pancetta and cook until nicely browned, the fat should render out of the meat so there's no need to add oil to the pan.
2. Once the pancetta is browned add the chorizo and allow it to seal. Then add your cherry tomatoes and allow them to cook on a medium to low heat for 10-15 until they've reduced down to a nice thick jammy sauce.
3. Grate in the garlic and add the chilli powder and the hot smoked paprika, stir through and then pour in the cream.
4. Season with salt and pepper. If the tomatoes are a little bitter add a pinch of sugar to sweeten.
5. Stir in the basil and olives at the very end, you don't want the olives to cook as this can make them bitter.
6. Turn off the heat and toss the cooked pappardelle through the sauce.
7. Top with lots of freshly grated parmesan.