



Pasta Pancetta

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Pancetta pasta is a delicious dish that takes so little time to make Using Italian bacon pancetta gives it a unique flavor and texture thats sure to impress any guest This recipe easily serves 4 to 6 Increase quantities to taste and it will serve as many as you like

Ingredients

- - 1 (12 ounce) package linguine pasta - ¼ cup olive oil - 6 ounces pancetta bacon
- diced - 5 shallots
- chopped - 2 cups fresh sliced mushrooms - 4 cloves garlic
- chopped - 2 pinches freshly ground black pepper
- or as needed - 2 pinches dried oregano - ½ cup chicken broth - ½ cup freshly grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
2. about 11 minutes. Drain
3. transfer back to the pot
4. and set aside. Meanwhile
5. heat olive oil in a large skillet over medium heat. Cook pancetta in hot oil until just beginning to brown. Stir in shallots
6. mushrooms
7. garlic
8. pepper
9. and oregano; cook until fragrant
10. about 1 minute. Pour in chicken broth; bring to a boil over medium-high heat
11. stirring occasionally
12. for 1 to 2 minutes. Reduce heat
13. cover
14. and simmer for 5 to 7 minutes. Strain liquid from the pan into pasta; toss to coat. Divide pasta onto individual serving plates
15. then top with equal portions of pancetta and mushrooms. Serve with Parmesan cheese and pepper.