

BLT Caprese Pasta

Ingredients to serve 4-6:

- ☞ 1 lb favorite pasta (I used Mafaldine/Reginette)
- ☞ 6 pieces cooked thick-cut bacon, crumbled
- ☞ 2 pints San Marzano tomatoes
- ☞ 1 bunch Lacinato kale, thinly sliced, large stems removed
- ☞ 1 onion, finely diced
- ☞ 3 cloves garlic, minced
- ☞ 10 ounces pearl mozzarella
- ☞ 1 bunch basil , toughly torn plus leaves for garnish
- ☞ 5-7 tablespoons olive oil
- ☞ Kosher salt and pepper to taste
- ☞ Crushed red pepper (optional)

Directions:

Preheat oven to 400.

Toss tomatoes with about 2-3 tablespoons of olive oil and salt and pepper. Place on a large baking sheet and roast for about 20 minutes until tomatoes burst and begin to release their juices. Remove from oven and set aside.

In a medium skillet, heat another 2 tablespoons of oil to medium, sauté onion and garlic for a few minutes until translucent and fragrant. Add sliced kale and stir to coat until wilted, about 2 more minutes, season with salt and pepper. Remove from heat.

Prepare pasta according to package directions, reserving about a cup of cooking liquid.

Drain pasta, place back in cooking pan, add tomatoes and juices, kale mixture and cooking liquid. Add mozzarella pearls and torn basil leaves to warm pasta.

Divide into serving bowls, top with crumbled bacon, parmesan, crushed red pepper (if using) and basil leaves for garnish. Enjoy!

