

Orecchiette with strigoli and bacon



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For  

Ingredients

250gr of fresh wholemeal orecchiette
100 g of Strigoli
30 g of sliced bacon
3 tablespoons extravirgin olive oil
1/2 white onion
salt and pepper

Method

Remove the leaves from the stalk of Strigoli, wash and dry them. Apart, fry lightly the onion, add the bacon cut into strips and in the last Strigoli. Add salt, cook for 2-3 minutes then turn off the flame. Apart, cook the orecchiette in abundant salted water, drain and go into the pan with the Strigoli, sprinkle with pepper to taste and serve.