

## Linguini with Pancetta and Sun-Dried Tomatoes

<http://unihomemaker.com/2013/05/16/linguini-with-pancetta-and-sun-dried-tomatoes/>

### *Ingredients:*

- 1/2 pound of thickly sliced pancetta, cubed
- olive oil for cooking
- 1 sweet onion, chopped
- 4 cloves of garlic, finely chopped
- salt and pepper
- 1/2 cup of white wine (I used a Chardonnay)
- 1/2 cup of oil-packed sun-dried tomatoes, julienne
- 1/4 cup fresh basil, shredded
- 1 (16 ounce) package of linguini, cooked to al dente and drizzled with olive oil so it doesn't stick; save ~1/4 cup of pasta water before draining
- 1/2 cup of grated parmesan cheese, plus extra to sprinkle on top

### *Preparation:*

In a large skillet over medium high heat add pancetta and olive oil to the pan and cook until brown. Using a slotted spoon, transfer pancetta to a plate and set aside.

In the same skillet over medium high heat add olive oil (if needed), onion and garlic. Cook until chopped onions are softened. Lightly season with salt and pepper (Don't over season as the pancetta will have plenty of salt). Pour wine into the pan and let it bubble and reduce. About 2 minutes. Add sun-dried tomatoes, basil and pancetta. Stir to combine and turn the heat off. Add linguini and grated parmesan cheese. Toss pasta to combine and then add a bit of pasta water to bind everything. At this point the pasta is ready. Check for seasoning before serving. Add additional fresh basil and grated parmesan cheese on top if desired.