

Easy Bacon Spaghetti Sauce

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This recipe is perfect for a mid-week supper if you haven't got much time on your hands. Feel free to add in any vegetables you like, but we think this sauce is delicious as it is.

Ingredients:

4 rashers smoky bacon
1 clove of garlic, minced
250ml single cream
Handful of fresh parsley
Salt and pepper
Olive oil

Directions:

1. Snip the bacon into a frying pan with a little bit of olive oil in. Cook it until slightly browned, and then add the minced garlic.
2. Add the single cream into the frying pan and season well with the salt and pepper. You won't need too much salt, as the bacon will already be salted.
3. Roughly chop the parsley and add this into the sauce.
4. Simmer it for a couple of minutes.
5. Toss the spaghetti into the sauce to serve.

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