

Penne all'amatriciana (Pasta with bacon)

Ingredients: 200g diced bacon, 1 onion, 1 can of chopped tomatoes, 300g pasta, salt and pepper depending on your taste.

Finely chop the onion, add the bacon and a spoon of olive oil in the pan. Cover with Magic Cooker and cook it for 3 minutes at high heat.



Add the pasta...



... the chopped tomatoes...



...enough water to just cover the pasta, some salt...



...cover with Magic Cooker, high heat until is bubbles (at 97° C), then lower the heat and from that point onwards start counting the cooking time for the pasta that's written on the box (make sure to turn the mixture a couple of times). After that, turn off the heat and let it rest for 2 minutes...



Enjoy your meal!