Lime & Tomato Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- fresh pasta - fresh basil - cherry tomatoes - garlic - lime - bacon lardons

Instructions

This is a ridiculously simple pasta dish that is both satisfying and has a lovely clean taste, thanks to the lime. 1. Halve your cherry tomatoes and salt the cut side. Finely chop a clove of garlic and chop your bacon lardons into small chunks. 2. Bring water to a rolling boil and heat another pan with a little olive oil. Put the pasta in the water and put your bacon lardons in the pan and season with salt and pepper. After a minute, add your tomatoes and garlic to the pan. 3. When the pasta is al dente turn the heat off and drain. Bring the pasta back to the pan and add a little olive oil. Pour in your bacon and tomatoes. Add a handful of torn or chopped basil. Stir. 4. Plate your pasta. Just before serving, squeeze lime over the pasta and give it a good grind of black pepper.