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Peppered Bacon and Tomato Linguine

- 1 14.5 ounce can diced tomatoes
- 1 16 ounce package linguine pasta
- 1 Tsp dried basil
- 1 Tsp salt
- 1/2 Pound peppered bacon, diced
- 2 Tbsp chopped green onion
- 2 Tsp minced garlic
- 3 Tbsp grated Parmesan cheese
- Ground black pepper to taste

- 1) Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.
- 2) Saute green onion and garlic in bacon drippings over medium heat for one minute. Stir in tomatoes, basil, salt and ground black pepper; simmer for 5 minutes.
- 3) Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- 4) Toss hot pasta with sauce and sprinkle with Parmesan cheese.

Makes 6 Servings

