

Italian Tomato Sauce



- 1 slice thick sliced bacon or pancetta, chopped
- 1 tablespoon olive oil
- 5 cloves garlic, minced
- 1/2 cup onion, chopped
- 5 medium tomatoes, peeled, seeded, chopped fine
- 1/4 cup red wine
- 8 basil leaves, chopped
- 6 cups cooked spaghetti
- 1/2 cup freshly grated Parmesan cheese

1. Cook bacon in olive oil until golden. Add garlic and onion and cook gently until onion is softened and transparent.
2. Add tomatoes, wine and chopped basil leaves. Simmer 40 to 50 minutes.
3. Serve over spaghetti or other pasta of choice or gnocchi. Sprinkle with Parmesan cheese.

Serving Ideas: Serve with crusty bread and a tossed salad with vinegar and oil dressing.

Serves 4.

Nutrition Facts		
Servings per recipe: 4		
Calories 446		
	% Daily Value	
Total Fat 10g	15%	
Saturated Fat 3g	16%	
Cholesterol 11mg	4%	
Sodium 263mg	11%	
Carbohydrate 70g	23%	
Dietary Fiber 6g	23%	
Protein 17g	34%	
Vitamin A: 21%	Vitamin C: 55%	Folacin: 11%
Calcium: 17%	Iron: 22%	Potassium: 14%