

Tomato and Bacon Rigatoni

Yield: 6 servings

Prep time: 10 minutes

Total cook time: 30 minutes

Price per serving \$1.75

Ingredients

- 1 lb. rigatoni pasta
- 1 package prepared garlic bread
- 8 slices bacon, cut into strips
- 1 32-oz. jar garlic-flavored pasta sauce
- 1 15-oz. can diced tomatoes

Directions

1. Preheat oven to 350°F.
2. Cook pasta according to package directions, drain and set aside.
3. Place garlic bread in baking pan and bake for 10 minutes.
4. Heat a large, non-stick skillet on medium-high heat and cook bacon strips for 4 minutes.
5. Add pasta sauce and diced tomatoes to the skillet and bring to a boil. Reduce heat to medium-low and simmer for 6 minutes. Turn off heat.
6. Add pasta to skillet and toss well.
7. Serve with sliced hot garlic bread.