Spinach Fettuccine with Roasted Tomato Sauce

400 degrees

3T oil

¼lbs bacon or pancetta

3lbs plum tomatoes, diced

½ onion, diced

2 cloves garlic, minced

2T fresh sage, chopped

1 ½T coarse sea salt

½t cracked pepper

1/3c parmesan

Spinach Pasta, fully cooked

In lg oven proof skillet heat 2T oil over med-low heat. Cook bacon until crispy. Remove bacon, crumble and set aside. Place tomatoes in skillet with left over grease, add remaining oil, and stir well. Roast in oven 25min. Add onion, garlic and sage, mix well. Return to oven for an additional 10min. Remove from oven and mash with back of wooden spoon. Add bacon, parmesan and salt & pepper. Toss with noodles and serve with fresh grated parmesan on top.