Rustic Penne and Shrimp Pasta

1 pound of penne pasta

2 tablespoons of sea salt

1/4 pound of pancetta, thickly sliced & diced into cubes

2 tablespoons of olive oil

1 pound of shrimp, peeled

6 cloves of garlic

1 teaspoon of rosemary

1/4 cup of roasted red peppers, sliced

1/4 cup of white wine

2 cups of cream

1 cup of parmesan cheese

1 teaspoon of cracked pepper

parmesan cheese

fresh thyme or rosemary

Bring a pot of water to a boil.

Add salt and pasta and cook 2 minutes less than the directions indicate.

Add pancetta to a skillet and cook until browned.

Add oil and shrimp and cook until barely pink.

Add garlic and cook until thoroughly cooked.

Add cream, red peppers and rosemary and cook 5-6 minutes until slightly thickened.

Stir in Parmesan cheese and pasta.

Spoon into a casserole dish.

Top with more cheese, cover with plastic wrap and refrigerate until ready to serve.

Remove plastic wrap and bake, uncovered for 30 minutes at 400.