Staak and Bacon Pasta Baka

Servings: 8

Amount	Measure	Ingredient - Preparation Method
1	pound	grilled steak or roast beef - bite size pieces
6	slices	crisp cooked bacon – chopped
6	cups	cooked penne or rigatoni
3	cups	Spicy Tomato Compote
3	cups	grated cheddar or mozzarella
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4	cloves	garlic - minced
6	tablespoons	olive oil
10	large	ripe tomato - diced
2	tablespoons	brown sugar
6	tablespoons	balsamic vinegar
1/2	teaspoon	red pepper flakes
		salt and pepper

Saute garlic in the oil over medium heat for a minute. Add tomatoes, brown sugar, chile flakes, salt, and pepper. Cook until it takes on a jam-like consistency. Add balsamic vinegar in the final minute.

Oil a 9x9 baking dish. Toss pasta, beef, bacon and tomato compote. Place half in dish, top with half of cheese; repeat. Bake at 350 for 30 minutes.