



Bucatini all'Amatriciana

Serves 4

Ingredients

- 1 lb. bucatini or perciatelli pasta
- 3 Tbs. extra-virgin olive oil
- ¼ lb. pancetta, diced
- 2 medium garlic cloves, minced
- 1 medium yellow onion, chopped
- 28-oz can Italian plum tomatoes
- ½ tsp. kosher salt
- ½ tsp freshly ground pepper
- ¼ cup lightly packed shredded fresh basil
- ¼ cup grated Parmigiano-Reggiano or Pecorino Romano cheese

Directions

1. Heat olive oil in large saucepan over medium heat. Add the pancetta and cook, stirring often, until golden brown, about 10 minutes. Add the onion and sauté until translucent, about 5 minutes. Add the garlic and sauté until golden about 1 minute longer.
2. Crush the tomatoes and add with juices to pan. Add salt & pepper and a little water. Bring to a simmer and cook uncovered, stirring occasionally, until the sauce thickens, about 15 minutes.
3. While the sauce is cooking, bring a large pot of water to a boil. Add 1 tablespoon of salt and the bucatini. Cook uncovered over high heat until al dente.
4. Drain the pasta, then add the pasta and 1/4 cup of the cheese and the basil to the sauce in the saucepan and toss well. Transfer to warm serving plates and serve immediately, with the remaining Pecorino Romano on the side.

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Alyssa Salwen | Web www.CulinaryCraftwork.com | Email Alyssa@CulinaryCraftwork.com | Cell (408) 429-0999 | Office (408) 372-2074