

Bucatini all'Amatriciana

Ingredients

2 tbsp. olive oil
1 tbsp. unsalted butter
1 medium yellow onion, chopped, 1 cup
4 ounces pancetta, cubed
1 28 ounce can whole San Marzano tomatoes,
coarsely chopped with juices
1 1/2 tbsp red chili flakes
1 pound bucatini or pasta
pecorino cheese, for serving
3 tbsp parsley, chopped, garnish



Method

1. Heat olive oil and butter in a large frying pan over medium heat. Add onion and cook until golden, 3-5 minutes. Add pancetta and cook until slightly crisp, 3 minutes more.
2. Add tomatoes and their juices. Add chilli flakes, salt to taste and reduce heat to medium low, and simmer for 10 minutes.
3. While sauce simmers, bring a large pot of water to a boil and cook pasta. Drain pasta but do not rinse, add to frying pan, and toss to coat. Add pasta water to thin if necessary.
4. Serve with grated Pecorino.

Servings: 6

Source: Chow (adapted)

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