



# Pasta all'Amatriciana



SERVES: 4



PREP TIME: 15 MIN



COOK TIME: 25 MIN

## DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. Cook guanciale until crisp. Remove and reserve. Leave the fat in the pan and add red pepper flakes, if using.
3. Cook pasta according to package directions.
4. Add passata to the pan and simmer while the pasta cooks.
5. Transfer pasta to the sauce and toss to coat.
6. Cook over low heat 2–3 minutes. Add Pecorino Romano and toss.
7. Add pasta water as needed until the sauce is creamy. Serve topped with crispy guanciale and more Pecorino Romano.

## INGREDIENTS

- 1 lb dried pasta (Mezzi Rigatoni recommended)
- 4 oz guanciale, cut into thin strips
- 1 (28 oz) can crushed tomatoes
- 1/2 tsp red pepper flakes (optional)
- 1/2 cup Pecorino Romano, grated
- Reserved pasta water
- Salt

*Un po' di tutto*

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**NOTE:** Use good quality guanciale and Pecorino Romano for authentic flavor. The pasta water is key to creating a silky, emulsified sauce.