

Bucatini all'Amatriciana

EATALY Magazine

Roma is an ancient city with a cuisine that centers on emphasizing simple, local, and delicious ingredients, exemplified in traditional dishes like *bucatini all'amatriciana*.

Ingredients *Yield: 4 servings*

- 1 POUND BUCATINI
- ¼ CUP EXTRA VIRGIN OLIVE OIL
- 12 OUNCES GUANCIALE, THINLY SLICED
- 1 RED ONION, HALVED & SLICED
- 3 CLOVES GARLIC, SLICED
- 1½ TEASPOONS HOT RED PEPPER FLAKES
- 2 CUPS TOMATO SAUCE
- PECORINO ROMANO, GRATED TO TASTE



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Directions

Sauce. Stir the olive oil, guanciale, onion, garlic, and red pepper flakes in a sauté pan over low heat, and cook until the onion is softened and the guanciale has rendered much of its fat, about 12 minutes. Drain all but ¼ cup of the fat out of the pan. Add the tomato sauce, bring to a boil, then lower to a simmer for 6 to 7 minutes.

Pasta. Cook the bucatini in a pot of salted boiling water until al dente.

Combine. Add the pasta to the simmering sauce, and toss for about 1 minute to coat.

Serve. Enjoy immediately topped with the cheese. *Buon appetito!*

