

Amatriciana

Preparation time: 30 min

Difficulty: Easy

Ingredients

• Black pepper: to taste

Bucatini: 6.3 ozGuanciale: 2.8 oz

• Pecorino romano pdo: 1.4 oz

• Salt: to taste



Preparation

- 1. Finely slice the guanciale and grate the pecorino.
- 2. Heat a pan and brown the guanciale for a few minutes, then add the *Chopped Tomatoes* and cook for 15 minutes.
- 3. In the meantime, bring some water to the boil, add salt and cook the bucatini for 3/4 of cooking time.
- 4. Add the pasta to the sauce in the pan along with a ladle of water and finish cooking.
- 5. Conclude the recipe by adding some of the pecorino and pepper to the pasta and stirring until creamy.

For this recipe we used:

None 6.3oz

