




PASTA	
<b>Bucatini Amatriciana</b>	
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DIFFICULTY	
Bucatini pasta with guanciale and tomato sauce <span style="float: right;">4 servings</span>	
INGREDIENTS	
• Pasta bucatini 454gr. – 16oz. – 1 LB	
• Mutti peeled tomatoes 425gr. – 15oz.	
• Guanciale 5oz.	
• Evoo (extra virgin olive oil)	
• Cayenne	
• Parmigiano Reggiano or Pecorino Romano to taste	
PREPARATION	
<p>Cut the guanciale in long strips.          Heat a large iron pan, add oil, the guanciale and the cayenne.          Cook until the guanciale becomes transparent.          Remove the guanciale from the pan, leaving behind the fat and liquid, and set aside, covered to keep warm.          Add in to the pan, over the fat and liquid, the peeled tomatoes squeezed and cook for about 10 minutes.          Cook your pasta al dente, according to the package instructions.          Add the guanciale to the pan with the tomato sauce.          Drain the pasta and pour into the pan and stir.          Plate up sprinkling with Parmigiano Reggiano or Pecorino Romano on top.</p>	
YOUR PERSONAL NOTES	

