

# Traditional Roman Bucatini all'Amatriciana Recipe

**Serves:** 4 | **Prep Time:** 15 Min | **Cook Time:** 25 Min | **Difficulty:** Easy



## INGREDIENTS

- 1 lb. Bag (500 g) of Bucatini Pasta
- 16 oz. (500 g) of Peeled Tomatoes
- 8 oz. (250 g) of Guanciale
- 4 (120 g) of grated Pecorino Romano
- 1 Teaspoon Dried Pepper Flakes (Peperoncini) or 1 Whole Spicy Pepper
- 1/2 small glass (4 oz) of dry white wine
- Salt to taste

## NOTES

The Guanciale Is Amazing!

## DIRECTIONS

1. Cut the guanciale into strips and brown them in a thick-bottomed pan for a few minutes, until they start to turn golden brown.
2. Drain the guanciale on a paper towel and set aside.
3. Remove part of the rendered fat, leaving 2 tablespoons, and deglaze the pan with the white wine.
4. When the wine has evaporated, add the coarsely chopped peeled tomatoes (or sauce) and the chopped red pepper (or flakes), season with salt and continue cooking for about 15 minutes.
5. Cook the pasta in well salted boiling water and cook until it reaches *al dente*, then drain while reserving 1/4 cup of pasta water.
6. Pour the pasta into the saucepan with the sauce, sprinkle with 2 tablespoons of pasta water and mix it well.
7. Add the Guanciale and Cheese, mix and serve immediately.