

6"x4" Recipe Card



BUCATINI ALL 'AMATRICIANA

HOLLOW SPAGHETTI WITH PANCETTA & PECORINO

From Victor Casanova, Chef de Cuisine, Il Terrazzo at The Phoenician

Serves: 4 - 6

Ingredients

- 3/4 pound Pancetta, *thinly sliced*
- 3 Garlic Cloves
- 1 Red Onion, *halved, sliced 1/2-inch thick*
- 1 1/2 teaspoons hot Red Pepper Flakes
- 1 1/2 cups Tomato Sauce
- 1 pound Bucatini
- 1 bunch of flat-leaf Parsley, *leaves only*
- Pecorino Romano, *for grating*
- Kosher Salt and fresh ground Black Pepper

To Prepare

Bring 6 qrts of water to boil and add 2 tbsp of salt. Place pancetta slices in 12- to 14-inch sauté pan in a single layer. Cook over medium-low heat until most fat has been rendered from meat, turning occasionally.

Place meat on a plate lined with paper towels and discard half the fat, leaving enough to coat the garlic, onion and red pepper flakes. Return pancetta to the pan with onion mixture, cook over medium-high heat for 5 mins, or until onions, garlic and pancetta are a light golden brown. Season with salt and pepper, add tomato sauce, reduce heat, and simmer for 10 mins. Cook bucatini in boiling water according to package directions. Drain pasta and add to simmering sauce.

Add parsley leaves. Increase heat to high, toss to coat. Divide pasta among 4 - 6 warmed pasta bowls.

Top with grated Pecorino cheese, serve immediately. Enjoy!

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5"x3" Recipe Card

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