
Pasta Amatriciana

4 to 5 servings · Prep: 15 min · Cook: 30 min · **Total: 45 min**

Chacha's tips

Don't buy grated Pecorino Romano cheese – grate your own. It totally makes the dish. Be sure to turn off the heat before adding the cheese to the dish during the final moments of preparation to get a nice creamy pasta dish.

Bring the water to a rolling boil before adding pasta to prevent sticking and ensure even cooking. Add the pasta and stir immediately to prevent clumping. Maintain a gentle boil and stir occasionally.

Do not overcook the pasta. Cooking it too long can lead to a mushy and unpleasant texture. Follow package instructions and taste for al dente texture.

You can store the Amatriciana sauce in an airtight container in the refrigerator for 3 to 4 days or freeze it for up to 1 month. To use, thaw overnight in the fridge before reheating.

Ingredients

- ☐ 1 tablespoon good-quality extra-virgin olive oil, plus more for serving
- ☐ 4 ounces pancetta or bacon, diced small
- ☐ 1/2 medium white onion, peeled and finely diced
- ☐ 3 large cloves garlic, peeled and finely diced
- ☐ One 28-ounce can good-quality crushed tomatoes
- ☐ Kosher salt and freshly ground black pepper
- ☐ 1/2 teaspoon crushed red pepper flakes
- ☐ 1/2 cup finely grated Pecorino Romano
- ☐ 1 pound linguine or bucatini pasta

Instructions

- 1** In a large skillet, heat the olive oil over medium heat. Add the pancetta or bacon and cook, stirring occasionally, until browned and the fat is rendered, about 4 to 5 minutes. Transfer to a paper-towel lined plate using a slotted spoon, leaving drippings (fat) in the skillet.
- 2** Add the onions to the skillet and sauté until translucent, 7 to 8 minutes.
- 3** Stir in the garlic and cook for 1 to 2 more minutes.
- 4** Add the crushed tomatoes, black pepper and red pepper flakes. Season with salt. Add the reserve pancetta or bacon back to the skillet. Bring to a low simmer, cover and cook until the flavors have melded and the sauce is slightly thickened, 20 to 30 minutes.
- 5** While the sauce cooks, bring a large pot of salted water to a rolling boil. Add the pasta and cook it until al dente, following the cooking time indicated on the package.
- 6** Before draining pasta, reserve one cup of pasta water.
- 7** Drain the pasta and immediately transfer it into the skillet with the sauce.
- 8** Add 1/2 cup of the reserved pasta water and toss until the pasta is evenly coated in the sauce, about 2 minutes.
- 9** Remove the pan from heat and stir the cheese. Taste and season with salt if needed.
- 10** Divide the pasta among bowls and garnish with a drizzle of olive oil and black pepper.

Tools

- Large pot
- large skillet or sauté pan
- Colander
- Cheese grater
- Measuring Cup and Spoons



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