

## Spaghetti alla Amatriciana

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Let's discover the secrets of one of the most famous pasta dishes of Italian cuisine.

Let's go to Amatrice: a small town in the province of Rieti about 87 miles northeast of Rome, on the border between the regions of Lazio and Abruzzo. An ancient and simple sauce made with typical products of the mountains of central Italy. Guanciale (cured pork cheek) or pancetta, Pecorino cheese, tomatoes, red chili and a splash of white wine.



### Ingredients:

- 1 (16 ounce) package
- ¼ cup extra virgin olive oil
- 7 ounces guanciale (cured pork cheek) or pancetta cut into strips
- 1 onion, finely chopped
- 1 fresh red chile pepper, chopped or calabrese in oil
- Splash of white wine or red wine
- 1 (18 ounce) whole plum tomatoes, hand crushed
- 3 cups grated pecorino Romano cheese

### Directions:

Step 1 Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water, stirring occasionally, until tender yet firm to the bite, about 12 minutes. Drain.

Step 2 Heat olive oil in a large skillet over medium heat. Add guanciale; cook and stir until sizzling, about 5 minutes. Add onion and chile pepper; cook and stir until softened, about 10 minutes. Splash of wine stir in tomatoes; simmer until tomatoes break down into a sauce, about 20 minutes.

Step 3 Stir spaghetti into the tomato sauce until well combined. Sprinkle generous amounts of pecorino Romano cheese over each serving.



