

Amatriciana Sauce

By Michele D'Amelio

Amatriciana is a traditional Italian sauce with a spicy tomato base, but what sets this sauce apart is the inclusion of guanciale (cured pork cheek)!

Yield: Sauce for 1lb of pasta

Prep Time: 10 min

Bake Time: 30 min

Ingredients:

- 2 tablespoons Olitalia Extra Virgin Olive Oil
- 1 tablespoon butter
- 1 medium onion, chopped fine
- A 1/4-inch thick slice of guanciale, cut into strips 1/2-inch wide and 1-inch long
- 1 and 1/2 cups Ciao Italian Whole Peeled Tomatoes
- Chopped hot red chili pepper, to taste
- Salt, to taste
- 3 tablespoons Parmigiano-Reggiano cheese, freshly grated
- 2 tablespoons Pecorino Romano cheese, freshly grated
- 1 pound pasta*



Instructions:

1. Place the oil, butter, and onion in a saucepan over medium heat.
2. Sauté the onion until it becomes translucent, then add the guanciale.
3. Cook for about 1 minute, stirring once or twice.
4. Mill, blend, or crush your Ciao Italian Whole Peeled Tomatoes and add them to your saucepan.
5. Let the tomatoes simmer for at least 25 min. Taste, adding salt and hot pepper to your liking.

Once your pasta* is ready (cook per your packaging instructions):

1. Toss the pasta with sauce.
2. Add both cheeses, and toss thoroughly again.
3. Serve and enjoy!

*The classic cut for an "all'Amatriciana" sauce is Bucatini, but penne and rigatoni work great too (or any cut of your choice).