



BUCATINI ALL'AMATRICIANA

SERVES: 4

¾ LB GUANCIALE, Armandino (SLICED THIN)
3 Clove Garlic (SLICED THIN)
1 ½ Teaspoons Chili Flakes
1 RED ONION (halved & sliced ½" thick)
1 ½ Cups of TARRY MARKET Marinara
1 bunch chopped Parsley (leaves only)
1 LB BUCATINI pasta
Salt & Pepper to taste
PECORINO ROMANO, for grating.

1. Bring **6-QTS of water** to a boil, add salt
2. Place **GUANCIALE** slices in a 12" sauté pan, medium-low heat, turn occasionally and remove when fat is rendered.
3. Discard half the fat. ADD **garlic, onion** and **pepper flakes**. ADD **GUANCIALE** back for 5-minutes on medium heat, ADD **Marinara Sauce, Salt and pepper** to taste. Reduce heat and simmer for 10 minutes.
4. Cook **BUCATINI**, drain and add to simmering sauce. Add **Parsley**, increase heat,

toss to coat. Divide among 4-dishes, Top with freshly grated **Pecorino Romano** and serve.