



## CONCHIGLIE RIGATE DE CECCO

*with Amatriciana Sauce*

*The graceful concave shape of seashell pasta gathers and holds every drop of this rustic, smoky tomato sauce. However, this easy-to-make sauce complements any shape of pasta.*

Recipe sourced from: [www.myrecipes.com](http://www.myrecipes.com)

Go to [medifoods.co.nz](http://medifoods.co.nz) and sign up to our [Foodclub](#) for more recipes and special offers!

## CONCHIGLIE RIGATE DE CECCO



Ingredients available at Mediterranean Foods

### Ingredients

- 1/3 Cup diced pancetta
- 1 Can diced tomatoes, undrained
- 1/4 Teaspoon of crushed chilli flake
- 1/4 Teaspoon of salt
- 380g De Cecco conchiglie rigate
- 8 Teaspoons grated fresh Parmigiano-Reggiano
- 1 Medium onion, cut into slices
- 3 Garlic cloves, minced

*1. Heat a large saucepan over medium-high heat. Add pancetta; sauté 2 minutes or until browned. Add onion and garlic; reduce heat to medium, and cook 7 minutes or until onion is lightly browned. Add tomatoes, chilli flakes, and salt; simmer, uncovered, 30 minutes.*

*2. While sauce simmers, cook pasta until al dente. Drain pasta, and return to pan. Add sauce, and toss to coat. Spoon pasta into individual bowls, and sprinkle with the grated Parmigiano-Reggiano*

*Buon Appetito!*



WE WOULD LOVE TO SEE THE RESULTS!  
SHARE YOUR DISH AND TAG US!

**MEDIFOODS**.CO.NZ