

OUR BUCATINI
DE CECCO 'AMATRICIANA'



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OUR BUCATINI DE CECCO
'AMATRICIANA'

Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Bucatini Artisan De Cecco

1 teaspoon dried chilli flakes

1 bay leaf

300g rolled pancetta sliced into small strips

1 glass white wine

150g pecorino Romano grated coarsely

½ bottle "Sarsa da Nunna" - tomato puree OR 1 can Rega San Marzano whole peeled tomatoes DOP

5 fresh basil leaves hand ripped

2 medium onions sliced thinly

2 garlic cloves sliced

METHOD

1. In a large pan fry the sliced onions and the garlic with the bay leaves with a generous sprinkle of extra virgin olive oil.
2. When the onions are getting soft, add the pancetta and keep cooking for another 7/8 minutes. Add the white wine, then let the wine evaporate.
3. Add tomato puree or if using the whole peeled San Marzano tomatoes roughly squash them with a fork.
4. Add the chilli and a pinch of salt to season.
5. Simmer for 10 minutes. Discard the bay leaf.
6. In the meantime cook the bucatini in plenty of boiling salted water. When the bucatini are 'al dente', drain and toss the pasta into the sauce.
7. Mix carefully, adding half of the pecorino cheese and the basil leaves, then serve and sprinkle the rest of the cheese on top.

Buon Appetito!

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