

Mezzi Rigatoni all'Amatriciana

Serves 4 / Prep time 10 minutes / Cook time 30 minutes

Ingredients

- ☐ 5oz guanciale (or pancetta), cut into lardons
- ☐ 1-2tsp chile flakes
- ☐ 1-2tsp freshly ground black pepper
- ☐ ¼ cup Dry white wine
- ☐ 14oz can whole peeled San Marzano tomatoes, crushed roughly by hand
- ☐ 1lb Dried Etto Mezzi Rigatoni
- ☐ ¾ cup finely grated pecorino romano, plus more for serving

Instructions

STEP 1

Cook guanciale in a skillet until nicely rendered and crispy. Add your chile flakes and freshly ground black pepper (to taste) into the fat to bloom them for a few seconds. Remove guanciale and reserve for later.

STEP 2

Deglaze pan with the white wine and cook for 1-2 minutes to reduce while scraping up any brown bits from the pan.

STEP 3

Add the tomatoes and cook until tomatoes break up, and reduce into a more concentrated sauce, about 4-6 minutes. Add salt to taste, keeping in mind that the guanciale, pasta water, and pecorino romano will be salty as well.

STEP 4

Meanwhile, cook Mezzi Rigatoni in salted water for about 2-3 minutes. Toss the pasta along with the reserved guanciale into your skillet with the sauce and add some of the starchy pasta water (about ½ to ¾ cups) in as well, tossing to coat it all together. Off of the heat, add grated pecorino romano and stir even more to fully coat the pasta with a glossy sauce. Top with cheese.