



## Amatriciana



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Chopped Tomatoes 500g 180 gr
- Black pepper q.b.
- Bucatini 180 gr
- Guanciale 80 gr
- Pecorino romano pdo 40 gr
- Salt q.b.

**For this recipe we used:**



## Preparation

1. Finely slice the guanciale and grate the pecorino.
2. Heat a pan and brown the guanciale for a few minutes, then add the **Chopped Tomatoes** and cook for 15 minutes.
3. In the meantime, bring some water to the boil, add salt and cook the bucatini for 3/4 of cooking time.
4. Add the pasta to the sauce in the pan along with a ladle of water and finish cooking.
5. Conclude the recipe by adding some of the pecorino and pepper to the pasta and stirring until creamy.