

Ziti all' Amatriciana

- 12 oz. pancetta, thinly sliced and diced large
- 3 Tbsp. extra-virgin olive oil
- 4 garlic cloves thinly sliced
- 1-1/2 cups red onion, quartered and sliced ¼ -inch thick
- 1-1/2 teaspoons hot red pepper flakes
- Kosher salt and freshly ground black pepper, to taste
- 2 cups prepared marinara or tomato sauce
- 1 tsp. fresh thyme (or ¼ tea dry)
- 1 Tbsp. fresh basil (or ¼ dry)
- 1 lb Bucatini (this is the traditional noodle but your favorite is fine)
- ½ cup fresh snipped Italian parsley
- Grated Pecorino Romano cheese

Saute the diced pancetta in a the olive oil in a 12- to 14-inch skillet and cook over medium. Heat until most of the fat has been rendered from the meat, stirring occasionally. Remove the meat onto paper towels and saute the garlic, onion and red pepper flakes in the same skillet. Return the pancetta to the skillet and cook over medium-high heat for 5 minutes, or until the onions, garlic and pancetta are lightly browned. Season with salt and pepper, add the tomato sauce thyme & basil, reduce the heat, and simmer for 10 minutes.

Cook the pasta in salted boiling water until al dente (firm to the bite, yet cooked through). Drain the pasta and without rinsing, add it to the simmering sauce. Add the parsley leaves toss. Divide the pasta among four warmed pasta bowls. Top with grated Pecorino cheese and serve.

BUON APPETITO