



Rigatoni all'Amatriciana

Ingredients:

- Rigatoni
- Olive Oil
- Guanciale
- Black Pepper
- Arrabbiata Sauce
- Pecorino

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan render your guanciale in olive oil over medium heat for 4 minutes. Add black pepper until fragrant.
3. Add arrabbiata sauce along with 2 tbs of pasta water and lightly simmer.
4. Drop rigatoni into the boiling water. Cook pasta to al dente, about 2-3 minutes. The pasta should start to give when touched but remember, you do want to slightly undercook it as it will continue to cook in the saute pan. Once done, add it to the pan.
5. Coat rigatoni in the sauce and continue to cook for 1 minute.
6. Plate up and garnish with pecorino.

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