

Spicy Rigatoni Amatriciana

Spicy Rigatoni Amatriciana

This classic spicy rigatoni Amatriciana sauce gets its spiciness from freshly ground black pepper and dried red pepper flakes. This Roman pasta dish is full of Italian flavor that traditionally comes from guanciale, Italian salt cured pork jowl. If you can't find guanciale use pancetta which is more readily available.

Amatriciana sauce is one of the four classic Roman pasta sauce. If you love hearty, flavorful, and spicy pasta sauce you will love this recipe. This tomato and pancetta based spicy rigatoni pasta dish taste like something you would order at your favorite Italian restaurant. And the best part it uses few ingredients and comes together pretty quickly.

Tips for success for this Spicy Rigatoni Amatriciana

The first tip when you make this spicy rigatoni Amatriciana pasta dish is to saute the pancetta until crispy and all fat rendered.

Second by toasting the red pepper flakes and using freshly ground black pepper you add a restaurant quality element to this simple pasta sauce.

And third to insure a silky creamy sauce add the grated pecorino cheese with the sauce off the fire and cooled ever so slightly to prevent a lumpy sauce.

Lastly I used rigatoni shaped pasta in this Amatriciana sauce

you can use any shape you prefer.

If you make this delicious pasta sauce please leave me a comment. I love hearing from you its my favorite part!!!

Ingredients

- 1 Lb. rigatoni
- 4 oz. pancetta
- 1 Tablespoon crushed red pepper flakes
- 2 Teaspoon freshly ground black pepper
- 1 Tablespoon minced garlic
- 1/3 cup chopped onion
- 1 cup white wine or chicken stock
- 1 28 Oz. peeled crushed tomatoes with juices
- 2 cups reserved pasta water
- 1 cup grated pecorino cheese
- 1 Tablespoon chopped Italian parsley
- Salt to taste

▪ **Instructions**

1. Sauté the pancetta until crispy
2. Add the red pepper flakes and freshly ground black pepper toast until fragrant
3. Then add the garlic and onion saute until just beginning to brown
4. Deglaze the pan with the white wine or chicken stock
5. Add the crushed tomatoes, tomato paste and reserved pasta water bring simmer until sauce thickens 45 minutes
6. Remove from heat add the pecorino cheese stir until well mixed
7. Toss the rigatoni with the all Amatriciana sauce grate more pecorino cheese over the top, sprinkle with Italian parsley. ENJOY!!!