

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Bucatini all'Amatriciana

BY CHEF MARTY SLAVIN

### (Serves 4) Ingredients

2 tbsp. extra virgin olive oil  
4 oz. thinly sliced guanciale  
½ tsp. crushed red pepper flakes  
½ tsp. fresh ground pepper  
¾ cup minced onion  
2 cloves minced garlic  
1 28 oz can of peeled San Marzano tomatoes with juices, crushed by hand  
Kosher salt  
12 oz. dried bucatini  
½ cup finely grated pecorino Romano

### Directions

Heat oil in large heavy skillet over medium heat.

Add guanciale and sauté until crisp and golden; about 4 minutes. Add pepper flakes and black pepper, stir for 10 seconds. Add onion and garlic, cook stirring often, until soft; about 8 minutes. Add tomatoes, reduce to heat to low and cook, stirring occasionally, until sauce thickens; around 15-20 minutes.

Bring a large pot of water to boil. Season with salt, add the pasta and cook stirring occasionally for about 2 minutes before its al dente. Drain, reserving 1 cup of pasta cooking water. Add drained pasta to sauce and cook until sauce coats pasta and pasta is al dente; about 2 more minutes. If sauce is too dry, add pasta water. Stir in cheese and transfer pasta to serving bowls.



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