

Amatriciana

Servings: 4

*2 tablespoons vegetable oil
1 tablespoon butter
1 medium onion, chopped fine
1/4 inch thick slice pancetta cut into strips 1/2 inch wide and 1 inch long
1/4 cup canned tomatoes, drained and chopped
chopped red chili pepper, to taste
salt
3 tablespoons parmesan cheese, grated
2 tablespoons romano cheese, grated
1 pound bucatini pasta*

Put the oil, butter and onion in a saucepan and turn on the heat to medium. Sauté the onion until pale gold, then add the pancetta. Cook for about 1 minute, stirring once or twice. Add the tomatoes, chilli pepper and salt, and cook in the uncovered pan at a steady, gentle simmer for 25 minutes. Taste and correct for salt and hot pepper.

Toss the pasta with the sauce, then add both cheeses, and toss thoroughly again.

Amatriciana tomato sauce with Pancetta and Chili pepper

Per Serving (excluding unknown items): 129 Calories; 12g Fat (80.9% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 160mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.