



TEAM FOUR
FOOD SERVICE



Barilla Bucatini Amatriciana with Pancetta and Romano Cheese

Yield: 10 servings

Ingredients:

1 ¼ Boxes, Barilla Rigatoni
3 Tbsp, Extra Virgin Olive oil ¼ Tsp, Chili flakes
1 large Onion, julienne
5 oz, pancetta, diced
6 Cups, house marinara Sauce
Salt and black pepper to taste
6 Basil leaves, sliced thin
½ Cup, Romano Cheese, grated

Directions:

1. Bring a large pot of water to a boil, meanwhile in a large skillet gently cook the onions and chili flakes in olive oil for 2-3 minutes or until onions are translucent add the pancetta and cook until its crispy.
2. Add the sauce and ½ cup of water and bring the sauce to a simmer, season with salt and pepper.
3. Cook the pasta according to the package directions, drain and toss the pasta with the sauce, remove the skillet from the heat and fold in the Romano Cheese.

Recipe and photo courtesy of Barilla