

**Bucatini All' Amatriciana** - One of the oldest traditional Roman dishes

**Ingredients:**

1.75lb peeled tomatoes  
1 lb Fresh Pasta Bucatini  
½ lb Cubed bacon  
½ medium onion chopped  
Pecorino Romano Cheese  
1 chilli Pepper  
1 clove of garlic  
Olive Oil  
White wine

**Preparation:**

- 1 - Put the bacon and onion in a frying pan along with the garlic, oil and chilli pepper.
- 2 - Once the bacon starts to brown add a drop of white wine and simmer.
- 3 - Add tomatoes and cook for one hour on a low flame.
- 4 – Cook the Bucatini Fresh Pasta following label instruction, When done drain off the water and put the bucatini into a large bowl.
- 5 – Add the sauce on top of the pasta and Pecorino Romano Cheese on top
- 6 - Serve and ENJOY !