



Bucatini all'Amatriciana

Ingredients

300 g of bucatini pasta 150 g of bacon 400 g chopped Tomatoes Cirio
50 g pecorino romano cheese 1 red pepper

Preparation

1. In a pan fry the bacon is left with chilli in hot oil
2. Add the chopped tomatoes Cirio and cook for 15 minutes
3. Halfway through cooking, add the pecorino romano cheese
4. Cook the pasta in boiling salted water
5. Drain the pasta and let the flavor amatriciana sauce for a few minutes
6. Add cheese and cook another
7. Serve the pasta amatriciana still hot

