DINNERLY

Pasta all'Amatriciana

with Bacon & Parmesan

20-30min 2 Servings

This classic Italian pasta dish proves that a little bacon, Parmesan, and red pepper flakes can go a very long way. Bulk up this meal by serving the pasta with a juicy chicken breast, a crisp side salad, or some crusty bread. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- ¾ oz Parmesan [1]
- 1 pkt crushed red pepper
- 8 oz tomato sauce
- 6 oz spaghetti [2]

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

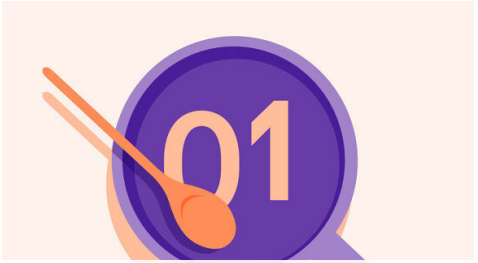
- medium pot
- large skillet
- microplane or grater

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

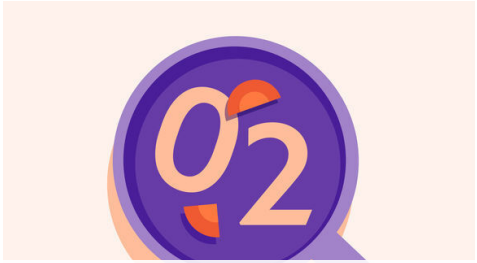
Calories 750kcal, Fat 33g, Carbs 76g, Protein 37g



1. Prep ingredients

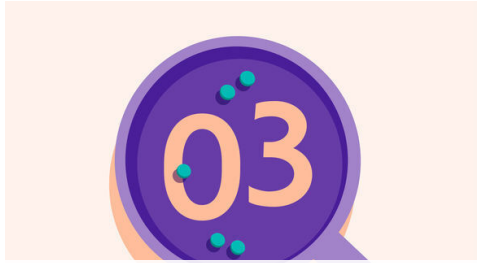
Bring a medium pot of **salted water** to a boil. Cut **bacon** into ¼-inch pieces. Finely chop **1 teaspoon garlic**. Grate **¾ of the Parmesan**, if necessary.

Place bacon and **1 tablespoon oil** in a large skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **garlic and crushed red pepper**; cook until fragrant, about 1 minute.



2. Simmer sauce

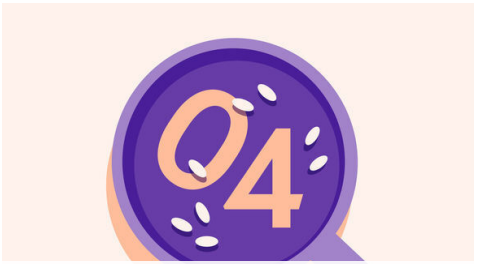
Add **tomato sauce** and **¼ cup water** to skillet. Bring to a simmer. Cook over medium-low heat, stirring occasionally, until slightly thickened and flavors have melded, about 10 minutes. Season to taste with **salt** and **pepper** (if tomatoes taste too acidic, add a pinch of sugar).



3. Cook pasta

Meanwhile, add **pasta** to pot with boiling **salted water** and cook, stirring occasionally, until nearly al dente, 7–8 minutes. Reserve **1 cup cooking water**, then drain.

Add pasta and **½ cup of the cooking water** to skillet with **sauce**. Cook over high heat, stirring and tossing rapidly, until pasta is al dente and sauce has thickened, 1–2 minutes.



4. Finish & serve

Remove skillet from heat and add **grated Parmesan**; stir and toss rapidly to combine. If **sauce** is too thick, add more **cooking water**, as desired. Season to taste with **salt** and **pepper**.

Serve **pasta all'amatriciana** with **remaining Parmesan** grated over top and drizzled with **oil**, if desired. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!

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