



## Pasta all'Amatriciana

with Bacon & Parmesan



20-30min



2 Servings

Hailing from the quaint town of Amatrice in central Italy, pasta all'amatriciana is the perfect saucy harmony of tangy and spicy. Bacon and onions simmer into marinara sauce seasoned with crushed red pepper for a touch of heat. The irresistible sauce coats al dente pasta before finishing with a generous shower of freshly grated Parmesan.

### What we send

- 4 oz pkg thick-cut bacon
- 1 red onion
- garlic
- ¼ oz fresh parsley
- ¾ oz Parmesan <sup>7</sup>
- 1 pkt crushed red pepper
- 8 oz marinara sauce
- 6 oz linguine <sup>1</sup>

### What you need

- kosher salt & ground pepper
- olive oil

### Tools

- medium pot
- large skillet
- microplane or grater

### Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 770kcal, Fat 34g, 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 **half of the onion** (save rest for own use). Finely chop **1 large garlic clove**. Pick **parsley leaves** from stems and finely chop; discard stems.

Finely grate **¾ of the Parmesan**.



#### 2. Begin sauce

Place **bacon, onions,** and **1 tablespoon oil** in a large skillet and set over medium-high heat. Cook, stirring frequently, until bacon is golden brown and crisp and onions are softened, 7-10 minutes, lowering heat as necessary if onions are browning before bacon is cooked. Add **garlic** and **crushed red pepper**; cook until fragrant, about 1 minute.



#### 3. Simmer sauce

Add **marinara sauce** and **¼ cup water** to skillet. Bring sauce to a simmer, then cook on medium-low heat, stirring occasionally, until slightly thickened and flavors have melded, about 10 minutes. Season to taste with **salt** and **pepper**.



#### 4. Cook pasta

Halfway through cooking **sauce**, add **pasta** to boiling water and cook, stirring occasionally, until just shy of al dente, 7-8 minutes. Reserve **1 cup cooking water**, then drain pasta.

Add pasta and **½ cup cooking water** to sauce. Cook over high heat, stirring and tossing rapidly, until pasta is al dente and sauce has thickened and begins to coat noodles, 1-2 minutes.



#### 5. Finish

Remove **pasta** from heat and add **grated Parmesan** and **parsley**; stir and toss rapidly to incorporate. Thin **sauce** with **remaining cooking water**, 1 tablespoon at a time, if desired. Season with **salt** and **pepper**.



#### 6. Serve

Divide **pasta** between serving bowls. Grate **remaining Parmesan** over top and drizzle with **oil**, if desired. Serve immediately. Enjoy!