

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

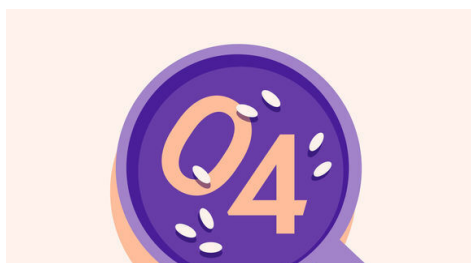
Calories 750kcal, Fat 33g, Carbs 76g, Protein 37g



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.

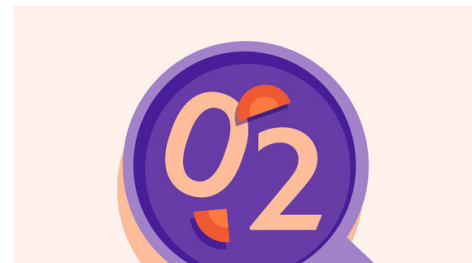
Place bacon and **1 tablespoon oil** in a large skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **garlic and crushed red pepper**; cook until fragrant, about 1 minute.



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!



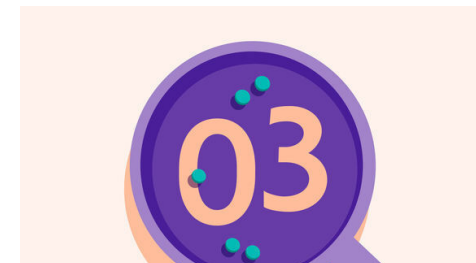
2. Simmer sauce

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).



5. ...

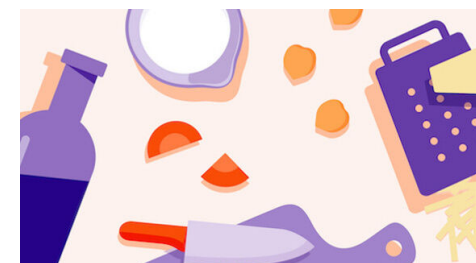
What were you expecting, more steps?



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.



6. ...

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