



Pici amatriciana

Method

- 1 Heat a large frying pan over medium with a drizzle of extra virgin olive oil.
- 2 Add thin-sliced guanciale (Italian jowl bacon) or pancetta (pork belly bacon) and sauté for 3 to 4 minutes until meat is crispy.
- 3 Bring water to the boil, add salt and then Meliora Pici. Wait 10-12 minutes.
- 4 Meanwhile, add peeled tomatoes to the browned guanciale with a pinch of salt and keep cooking.
- 5 Drain the pasta and pour into hot frying pan with guanciale and tomatoes. Cook 1 minute.
- 6 Once ready, remove from the heat, sprinkle with pecorino romano cheese and pepper.

Ingredients for two people:

- 17.6 oz peeled tomatoes (2.2 cups)
- 1 oz guanciale (Italian jowl bacon) or pancetta (pork belly bacon) (3/4 cups)
- 14 oz Meliora pici (1.75 cups)
- 5.3 oz pecorino romano cheese (2/3 cup)
- salt
- pepper

MELIORA
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