



## Amatriciana-Style Bucatini

This classic Italian sauce features the spice of chili flakes and the smokiness of pancetta.

### **Ingredients**

6 lbs. Barilla® Collezione Bucatini  
6 lbs. julienned yellow onions  
1/4 cup extra-virgin olive oil  
6 cloves minced garlic  
1 1/2 tsp. chili flakes  
36 oz. julienned pancetta  
168 oz. canned tomatoes  
10 cups water  
As needed salt  
12 oz. grated Parmesan cheese  
12 oz. grated Romano cheese  
30 leaves julienned fresh basil

### **Instructions**

Cook the Barilla® pasta for half the time indicated on the package. Drain pasta and drizzle with some olive oil to prevent from sticking. Place pasta flat on sheet trays or hotel pans and cool in a blast chiller. Alternatively, cool it down in a walk-in cooler. Store in zip lock bags or sealed plastic container; refrigerate and use within several hours.

Saute the onions in the oil until lightly golden. Add the garlic and chili flakes, saute briefly and remove from the heat. Set aside.

Render the pancetta in a pan until lightly crisp. Add the tomatoes, water, and the sauteed onions. Season with salt and pepper. Simmer until the flavors come together. Cool in batches and refrigerate until service.

For each serving, to order: Reheat 2 cups pasta in boiling salted water for 40 to 60 seconds. Drain and add to a pan with 1 1/2 cups sauce. Heat through. Plate and garnish with 2 Tbsp. each cheese and 1 Tbsp. basil.

## Nutritional Info

This information is per serving.

### Nutrition Facts

Serving Size 1 serving (291g)

Servings Per Container

Amount Per Serving

Calories 500

Calories from Fat 162

**% Daily Value\***

<b>Total Fat</b> 18gg	28%
Saturated Fat 6gg	30%
Trans Fat 0gg	
<b>Cholesterol</b> 25mgmg	8%
<b>Sodium</b> 560mgmg	23%
<b>Total Carbohydrate</b> 67gg	22%
Dietary Fiber 4gg	16%
Sugars 7gg	
<b>Protein</b> 20g	40%

Vitamin A %

Vitamin C %

Calcium %

Iron %

Allergy Information:

\*Percent Daily Values are based on a 2,000 calorie diet.

**Please note:** for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water. When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.