



PASTA AMATRICIANA

INGREDIENTS

- 1 large eggplant, roughly 1 pound- trimmed and diced small
- ½ cup EVOO
- 10 ounces small peppers- sliced into thin circles - roughly 3 cups
- 10 garlic cloves, sliced
- 10 ounces guanciale or pancetta- diced small
- 4 cups tomato sauce or smashed canned, peeled tomatoes in juice
- 2 teaspoon red chili flake
- 1-pound dry bucatini pasta-linguini (rigatoni is also good)
- 1 cup grated Pecorino Romano cheese

INSTRUCTIONS

1. Toss the eggplant in 2 tablespoons of salt and allow to sit and drain for 15 minutes. Do this knifework first and then while the eggplant is draining you can do the remaining chopping.
2. Heat a large pot with well salted water for pasta. Bring to a boil and hold at a low simmer. It is easiest if this pot is on the burner just beside where you are cooking the vegetables.
3. In a large, wide bottom sauté pan or pot heat the olive oil on medium heat. Add the drained eggplant and season lightly with salt. Cook for 4 minutes, until the eggplant is golden brown on the edges and slightly soft.
4. Add the peppers and garlic to the pan. Stir and continue cooking for 2-3 minutes. When the edges of the garlic are beginning to get golden remove the vegetable mixture from the pan, using a slotted spoon. Pour off any excess oil from the vegetables back into the pan.
5. Add the pancetta, lower the heat to a low flame, and cook for 7 minutes.
6. After 5 of the 7 minutes add the pasta to the boiling water.
7. At 7 minutes the pancetta should be browned and just beginning to crisp on the edges. Add the vegetable mixture back into the pan with the pancetta as well as the tomato and chilis. Bring to a boil and then simmer on medium heat.
8. When your pasta is 85% cooked, drain from the water using a sieve and place directly into the pan with the sauce. Don't pour out the pasta through a strainer- use tongs or a small scoop style sieve. Also, don't worry about all the pasta water draining off the pasta- you want some of that delicious pasta flavored water in your sauce- it will help the sauce cling to the noodles.
9. Continue simmering the pasta in the sauce until completely cooked. Add half of the grated cheese and stir to combine. Serve the additional cheese on top of each serving.