



# Spaghetti all'Amatriciana

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 400g Spaghetti or Bucatini - 200g bacon - 1 Glas peeled tomatoes - 1/2 onion - grated Pecorino Sardo (A|CH) or parmiggiano (A|CH) - olive oil extra vergine (A|CH) - salt, black pepper

## Instructions

One of my favourite pasta recipes - learned it from a friend in Rome: Cut up the bacon into small cubes, fry it in the olive oil. Take the bacon out of the pan and fry the sliced onion in it. Then add the peeled tomatoes and stir (you could take fresh tomatoes as well, if they are in season, which they aren't in Germany right now...). Cook for 10 to 15 minutes, then put the bacon into the pan again. Add salt and pepper and mix with the spaghetti (cooked al dente, of course!). On top lots of parmiggiano. On the side a fresh green salad, just with olive oil and a good vinegar. And a glass of red wine, anything with Sangiovese in it will do fine!