

Bucatini all'Amatriciana

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-recipe-bucatini-all-amatriciana>

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 4 slices thick cut bacon coarsely chopped, about 1 cup
- 1 onion small, minced, about 1 cup
- 3 cloves garlic thinly sliced
- 1/4 cup white wine
- 28 ounces tomatoes whole, undrained
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon salt optional, plus more for the cooking water
- 1/4 teaspoon ground black pepper freshly
- 1 pound bucatini dried, or spaghetti
- 1/3 cup Pecorino Romano cheese shredded, plus more for serving

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 25 milligrams
4. Fat: 16 grams
5. Fiber: 4 grams
6. Protein: 18 grams
7. SaturatedFat: 5 grams
8. Sodium: 520 milligrams
9. Sugar: 8 grams

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