

## RIGATONI AMATRICIANA "ROSSA"



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## RIGATONI AMATRICIANA "ROSSA" serves 4

### INGREDIENTS

— Available at Mediterranean foods

500g rigatoni De Cecco  
Artisan pasta  
125g guanciale cured pork cheek  
sliced in strips  
1 tablespoon extra virgin olive oil  
½ cup dry white wine  
400g whole peeled tomatoes  
100g grated Pecorino cheese  
Salt  
1 small fresh red chilli

### METHOD

1. Place the guanciale and chilli in a large pan with olive oil and fry gently until it looks translucent. Add the wine and let it evaporate.
2. Add the tomatoes squashed and let it simmer for 15 minutes. Season with salt.
3. Cook the rigatoni in plenty of salted water. Drain and toss into the pan with the sauce. Add a little pecorino cheese and mix it through.
4. Place the pasta in 4 plates and sprinkle with more cheese.

Buon appetito

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