

Ready to Made - Pasta alla Gricia Recipe

Servings: 4 | **Prep Time:** 10 minutes | **Cook Time:** 20 minutes



Ingredients

Included in the Pacco Italiano Box:

- 1 pack La Molisana Rigatoni n.31 (500g)
- 1 pack Guanciale a Cubetti Simonini (200g)
- 1 pack Grated Pecorino Romano - Grattugiato (100g)

Not Included (Purchase Separately):

- Salt (for pasta water)
- Freshly ground black pepper (optional, for garnish)

Tools Required:

- Large pot for boiling pasta and a colander
 - Large skillet or sauté pan
 - Slotted spoon
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Instructions

1. Prepare the Guanciale:

- Heat a large skillet over medium heat. Add the Guanciale a Cubetti directly into the pan (no oil needed).
- Cook for 5-7 minutes, stirring occasionally, until the guanciale becomes crispy and golden brown.
- Use a slotted spoon to remove the guanciale, leaving the rendered fat in the skillet. Set the guanciale aside.

2. Cook the Pasta:

- Bring a large pot of water to a boil. Add salt generously.
- Cook the pasta for 10-12 minutes or until ***al dente**.
- Reserve 2 cups (about 500ml) of pasta cooking water, then drain the pasta.

3. Combine Pasta and Guanciale Fat:

- Reheat the skillet with the guanciale fat over medium heat. Add the drained rigatoni and toss to coat in the rendered fat.
- Gradually add reserved pasta water (a few tablespoons at a time) while tossing, creating a glossy emulsion.

4. Add the Pecorino Romano:

- Remove the skillet from heat. Slowly sprinkle the Grated Pecorino Romano into the pasta, stirring constantly to form a creamy sauce.
- Add more reserved pasta water if necessary to achieve your desired consistency.

5. Serve:

- Mix in the crispy guanciale pieces and toss well.
 - Serve immediately, garnished with extra Pecorino Romano and freshly ground black pepper if desired.
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Buon Appetito! Relish the rich flavors of this authentic Roman dish, perfect for sharing!

* **Al dente** means pasta that is cooked to be firm to the bite, not too soft or mushy.

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