

Pasta Alla Gricia



Ingredients & Prep

400 g Rigatoni pasta
300 g Pancetta cut into lardon strips
120 g Pecorino cheese grated
1/2 tsp Freshly ground black pepper
3 tbsp Olive oil

Suggestion & Tips

Makes a good starter, half quantities for each serving.

Recipe By Jaxters

Ref: 780

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Method

Step 1 - Cook pasta as per instructions in salted water until al-denti, meanwhile, timing is needed here as you need to get pasta to al-denti stage when the rest is ready in a pan.

Step 2 - In a good sized frying pan or wok (best) add the oil & pancetta over a med heat & fry until crispy, then add black pepper & the cooked pasta with a little of the pasta cooking liquid, toss & cook for 2 mins, take off the heat, then add grated cheese & stir in & serve.