

Bucatini with Pancetta, Tomatoes and Onion

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		coarse salt and pepper
12	ounces	bucatini or spaghetti
6	ounces	pancetta - diced
1	medium	onion - chopped
1	clove	garlic - minced
29	ounces	whole tomatoes in juice
1/2	cup	Percorino Romano

In a large pot of salted water, cook pasta until al dente. Reserve 1 cup pasta water. Drain and return to pot.

While pasta is cooking, heat a large skillet over medium-low. Add pancetta, and cook until browned and crisp, about 15 minutes, stirring occasionally. Using a slotted spoon, transfer pancetta to a paper-towel lined plate to drain, and set aside.

Increase heat to medium. Add onion and garlic to skillet; season with salt and pepper. Cook until onion begins to soften, 5 to 6 minutes, stirring occasionally. Add tomatoes (with juice); cook, breaking them up with a spoon, until sauce has slightly thickened, 5 to 8 minutes. Add sauce to pasta in pot; toss, adjusting consistency with pasta water if necessary. Serve pasta topped with pancetta and cheese.