



Penne All'Arrabbiata

This pasta is hot and spicy, and it is popular in Rome and central Italy. Increase or decrease the amount of red pepper flakes according to the degree of spiciness you desire..



Put all but 1 tablespoon of the olive oil and all the garlic in a large skillet over a medium-high heat and cook until the garlic begins to sizzle.

Add the pancetta strips and cook until the pancetta is well browned but not crisp.

Add the canned tomatoes, the red pepper flakes and a little salt. Reduce the heat and simmer until the tomatoes have reduced and separated from the oil: 30 to 40 minutes depending on the size of the skillet. Remove from the heat and set aside.

Bring 4 quarts of water to a boil in a large pot, add 1 tablespoon of salt and the pasta, stirring well.

Return the skillet with the sauce to a medium heat and add the torn basil leaves. When the pasta is cooked al dente, drain, and toss with the sauce in the skillet, turning off the heat. Stir in the remaining tablespoon of olive oil and the grated cheese. Taste for spiciness and serve at once.

(For 1 lb dried, store-bought pasta)

1/3 cup plus 1 Tb extra-virgin olive oil

1/2 tsp. finely chopped garlic

2 oz. pancetta, cut from a 1/4 in thick slice into thin strips

3 cups canned whole peeled tomatoes, with their juice, coarsely chopped

1/4 tsp. red pepper flakes
salt

12 medium-sized fresh basil leaves, torn by hand into 1/2 inch pieces

2 Tbs freshly grated pecorino romano cheese