
LA COLLINA PASTA CLUB

Allora...summer comes along. We're savoring these last few days of spring even though it already feels like summer in the District.

Our pasta sauce this week is a classic amatriciana, a traditional Italian pasta sauce based on guanciale and pecorino romano cheese. As usual, we've put our own unique spin on things to make them Italian-ish, subbing in Nueske's bacon and our house pecorino.

While it might be getting warm to sit *all'aperto* now, this meal is perfect both indoors or out. Either way, you'll be doing as the Romans do, and enjoying a dish popularized by The Eternal City.

Remember to snap a pic to share with us! We can't wait to see you enjoying your pasta. #dcpastaclub

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BUON APETITO!

IN YOUR KIT:

- 24-ounces Amatriciana
- 1 lb. Radiatori pasta
 - Thai basil
- Pecorino Genuino
- Almond Pistachio Orange Biscotti

RADIATORI ALL'AMATRICIANA

STORAGE

PASTA This is a semi-dry pasta and should be refrigerated until use. Use within 1 week.

SAUCE Refrigerate the sauce until use. Once the jar is opened, use the sauce within 3 days. The sauce can be kept in the refrigerator for up to 5 days total.

PREPARATION

ONE Bring a pot of water to a rolling boil, then season the water with salt (see notes). Stir in pasta, and cook 5-6 minutes until al dente. Reserve a splash (about 3 oz) of pasta water for the sauce, drain the rest.

TWO While boiling the pasta, bring the sauce to a boil in a separate pot. Chop or tear the Thai basil.

THREE Add cooked pasta and a splash of pasta water to the sauce. Cook down on high heat while stirring, to avoid burning.

FOUR Once sauce is thick and well incorporated with pasta, add Thai basil. Stir until basil is well incorporated and fragrant.

FIVE Serve and top with pecorino genuino grated on a microplane. *Mangia!*

NOTES

FROM THE KITCHEN

Thoughts on the Sauce: Amatriciana sauce is an Italian classic featuring guanciale and pecorino romano with a tomato base. Our version uses Nueske's bacon instead of guanciale and pecorino genuino (our house pecorino).

Thoughts on the Pasta: Radiatori are small squat pastas that are said to resemble radiators. The ruffles of the radiatori provide the perfect structure to catch pieces of meat or vegetables--essential for standing up to a chunky sauce. Our pasta is bronze-die cut, which helps release more starch and ensures that the sauce will adhere well to the pasta.

Cooking Tips: Add the salt to the pasta water after it begins to boil, otherwise it may slow the boiling process. Season the water with about 2 tablespoons of water per pound of pasta. Chef Kat says the water should "taste of the sea" (but please don't actually taste the boiling water!).

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SUSTAINABILITY

Reuse your La Collina tote bag for each pick up.

Return your glass jar and lid at your next pickup and we'll give you 100 Reward Points.