



## **Pasta al Pomodoro (Pasta with Tomato Sauce)**

**Recipe courtesy of Nicoletta Grippo**

Yield: 6 servings

1 pound Bucatini  
¼ cup extra virgin olive oil  
2 cloves garlic, peeled & thinly sliced  
1 teaspoon spicy chili flakes  
1 (24 ounce) can peeled whole San Marzano tomatoes, crushed by hand  
10 fresh basil leaves, torn  
¼ cup freshly grated Parmigiano Reggiano cheese  
Salt, to taste

Bring 6 quarts of water to a boil in a pasta pot, season with salt. Heat a 10- to 12-inch sauté pan over medium heat, add the oil and garlic, and cook until the garlic is a light-golden brown, for about 2 minutes. Add the chili flakes and the tomatoes to the pan, and cook over medium heat while stirring. Cook until the sauce thickens, about 15 minutes.

Remove the pan from the heat and set aside. Drop the Bucatini into the boiling salted water and cook until very *al dente* (pliable but still hard in the center), remember to conserve the pasta water. Once cooked, add the pasta along with 1½ cups of pasta water into the sauce; place the pan over moderately low heat and continue stirring until the pasta is at an edible *al dente* and sauce clings to the strands, about 6 minutes.

Remove the pan from the heat, garnish with the torn basil and top with grated Parmigiano Reggiano cheese and a drizzle of olive oil. Serve immediately.

*As always, this recipe is meant to be a guideline.  
Cooking is not always an exact science, so enjoy making it your own!  
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