



Tagliatelle Alfredo con Spinaci e Guanciale *(Tagliatelle Alfredo with Spinach & Guanciale)*

This is rich, hearty, & delicious! A diversion from a traditional alfredo sauce, this recipe includes one of our favorite cured meats, guanciale! Guanciale is made by curing the pork jowl – *guancia* is “cheek” in Italian – in salt, black pepper, and other spices. It tends to have a “porkier” flavor than other cured meats, but it much more delicate in texture. Because it is mostly fat, it’s perfect for adding flavor to pasta dishes – the fat just melts away and gives your pasta a giant hug – they’re made for each other! This is a quick recipe, especially if you’re using fresh pasta.

INGREDIENTS *(Makes 8 servings)*

24 oz fresh Tagliatelle
4 oz Pine Street Market Guanciale, diced
12 oz heavy cream
2 cloves garlic, minced
½ cup grated Parmesan Cheese
½ cup grated Romano Cheese
½ cup grated Gruyère Cheese
3 cups fresh baby Spinach, loosely packed
2 Tbsp fresh basil, roughly torn
Salt & Pepper, to taste

PREPARATION

- Bring a large pot of salted water to a boil.
- Roughly chop the spinach and basil, set aside.
- In a large sauté pan or shallow sauce pot add the guanciale and place over medium heat. Render the guanciale, stirring occasionally, for 3-4 minutes or until crispy. Remove the guanciale with a slotted spoon and set aside. Add the heavy cream and garlic to the pan and simmer for 3 minutes to reduce.
- To the pot of boiling water, add the fresh tagliatelle and cook for 3-5 minutes, or until al dente.
- While the pasta is cooking, add the Parmesan, gruyere, and Romano cheeses to the cream – stirring until melted. Add salt and pepper to taste. Return heat to low.

- Strain the tagliatelle and reserve 1 cup of pasta water. Add the pasta back to the empty pasta pot and add the chopped spinach, cooked guanciale, and basil, using the residual heat from the pasta to wilt the spinach. Ladle the cheese sauce onto the pasta, spinach, and basil, and gently toss using tongs until the pasta is fully coated. If the pasta sauce is too thick thin it out with a splash of the pasta water.
- Serve immediately! Bon Appétit!!