

BELLINI'S

Carbonara Pasta

Ingredients

- 1 Red Onion
- Olive Oil (2 tablespoons)
- Salt and Pepper (to taste)
- Brown Sugar (1/4 cup)
- Balsamic Vinegar (1 teaspoon)
- Pancetta (1/2 cup chopped)
- Green Peas (frozen 1 cup)
- White Wine (2 oz.)
- Alfredo Sauce (16 oz./large jar)
- Bucatini Pasta (16 oz.)
- 1 bunch of fresh Parsley (1/4 cup)
- Romano Cheese (a good handful)

Grocery List

- 1 red onion
- olive oil
- brown sugar
- balsamic vinegar
- pancetta
- frozen green peas
- alfredo sauce
- bucatini pasta
- parsley
- romano cheese

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Simple Cooking Instructions

- Slice onion into 1/4 x 1 inch julienne slices and toss with olive oil, brown sugar, and balsamic vinegar and roast in oven @ 350 degrees for 15-20 minutes or until liquid evaporates
- Boil your water for the pasta and add salt to the water
- Heat olive oil in a pan and add chopped pancetta and garlic until it becomes golden brown
- Add to the pan peas and the caramelized onions for about a minute and then deglaze the pan with a dry white wine and a good quality Alfredo sauce and reduce the heat to low to allow the sauce to simmer
- In boiling water cook the Bucatini pasta and remove when the pasta begins to float
- Drain pasta and toss with the sauce to simmer
- Top the dish with fresh parsley and Romano cheese for authentic flavor