



Pasta with California Avocado Pancetta, Tomato, and Hot Pepper



Serves: 4

Ingredients

- 1 onion, chopped
- 1 Tbsp unsalted butter
- 1 Tbsp olive oil
- 4 oz pancetta, sliced 1/4-inch thick, cut in thin, 1-inch strips
- 3 Cups canned Italian tomatoes, chopped (with juice)
- 1 small, dried hot red pepper chopped finely or to taste
- ½ tsp salt
- 1 Pound penne or other short pasta
- 2 California avocados
- 2 oz freshly grated Parmesan cheese
- 1 oz freshly grated Romano Pecorino cheese

Instructions

Sauté onion in butter and oil until golden, about 5 minutes. Stir in pancetta strips; sauté until cooked but not browned, about 5 minutes. Stir in tomato and juice, hot pepper, and salt. Simmer, uncovered, until liquid reduces and fats pool on surface, about 25 minutes. Add more salt to taste, if necessary. When sauce is almost done, cook pasta in salted, boiling water according to package directions; drain well. While pasta cooks, cut avocados into small dice. Toss pasta with sauce, then with avocado and cheese.