



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
1 cup butter
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.
- Add butter to a saucepan over low heat. When the butter is nearly melted, add the heavy cream and a pinch of salt, and let simmer for 3 minutes (Note – take care not to add too much salt, as the cheese, added later, will add saltiness to the dish).
- 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 minced garlic to the saucepan of cream and butter, and cook for about 1 minute. Turn the heat up slightly to medium and

add the Parmesan, gruyere, and Romano cheeses – stir into the cream sauce until melted. Add salt and pepper to taste. Return heat to low.

- Strain the tagliatelle and add back to the pasta pot and add the chopped spinach 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. Serve immediately! Bon Appétit!!