



INGREDIENTS

300g of rigatoni pasta

3 TBSP of Olive oil

1 small diced red onion

1-2 TBSP of Nduja

3 cups of passata

2-3 Pinches of baking soda

Kosher Salt

1/2 cup of pasta water

2 TBSP of Parmigiano-Reggiano

Fresh Basil leaves



CALABRIAN NDUJA RIGATONI

By Caterina Romano's Kitchen

DIRECTIONS

1. Heat the olive oil in a large frying pan over medium-high heat.
2. When hot, add the onion, splash of water & sauté for about 3-4 minutes.
3. Add the Nduja and cook until it dissolves and combines with the oil.
4. Add the passata, lower the stove to a simmer, cover and cook for 25 minutes.
5. Bring a pot full of salted water to a boil.
6. Add the pasta and cook as per instructions on the package.
7. As the sauce is simmering, add the baking soda.
8. Season the sauce with salt (note that the Nduja has a lot of seasoning).
9. When your pasta is cooked, add it to the sauce along with the pasta water, mix well and continue to stir until the pasta is fully coated in the sauce.
10. Add the Parmigiano. Cut the basil leaves with your hands and add to the pasta. Mix well.
11. Ready to serve.