

Nduja Pasta | Authentic Calabrian 'Nduja Recipe

160 g short dry pasta (we recommend paccheri, ziti, penne lisce, or similar)

2 tbsp extra virgin olive oil

1/4 medium red onion, sliced

1/4 cup 'nduja

1 cup whole peeled tomatoes, crushed with a fork

- Salt

Put a large pot of water on to boil.

Meanwhile, heat the olive oil over a medium flame on the stovetop. Once it begins to shimmer, add the onion and sauté until tender. Add the 'nduja and stir frequently until it melts.

Add the tomatoes and a large pinch of salt, to taste. Stir and simmer for 2-3 minutes. Turn off the heat.

Meanwhile, when the water comes to a rolling boil, salt it generously and add the pasta.

When the pasta is very al dente (usually about a minute before the provided instructions), use a slotted spoon to transfer it into the sauce. Stir all together over high heat until the 'nduja sauce evenly coats the pasta.

If the pasta is still too al dente (undercooked) for your taste, simply add a small ladleful of the pasta water into the sauce and continue to cook as the moisture boils off. Repeat as necessary until it is cooked to your liking.

Serve immediately. Buon appetito!

Source: Pasta Grammar