

Pasta Alla Gricia

BY [JUNE XIE](#) UPDATED: SEP 26, 2023

YIELDS:
2 serving(s)

PREP TIME:
10 mins

TOTAL TIME:
20 mins

CAL/SERV:
1029

Ingredients

4 oz. guanciale, chopped into 1/4" pieces

3/4 tsp. freshly ground black pepper

4 c. water

3/4 tsp. kosher salt

8 oz. spaghetti

1 1/2 c. finely grated Pecorino, divided, plus more for serving

[See All Nutritional Information](#) ∨

Directions

[SAVE TO MY RECIPES](#)

Step 1

In a large, high-sided skillet over medium-high heat, cook guanciale, stirring frequently, until deeply golden, 6 to 7 minutes. Remove from heat. Using a slotted spoon, transfer guanciale to a paper towel-lined plate, keeping fat in skillet. Add pepper to skillet and stir until fragrant.

Step 2

Meanwhile, in a medium pot, bring 4 cups water to a boil; season with salt. Add pasta and cook, stirring to prevent sticking, until pliable but not al dente, 2 to 3 minutes. Drain, reserving 2 1/2 cups pasta water.

Step 3

Return skillet to medium-low heat. Pour in 1 3/4 cups pasta water and swirl to combine. Add pasta and a small handful of Pecorino and stir to coat. Once cheese is mostly melted, gradually stir in remaining Pecorino, adding more pasta water as necessary to keep sauce silky. Once pasta is al dente, remove from heat and continue to stir until sauce is smooth. Fold in guanciale.

Step 4

Divide pasta among plates. Top with more Pecorino.