

How to Make Pancetta Primavera Rigatoni - A Perfectly Balanced Pasta Recipe

There are several reasons why this recipe stands out:



TIME
15 min

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INGREDIENTS

- 12 oz rigatoni pasta
- 4 oz pancetta, diced
- 1 cup cherry tomatoes, halved
- 1 zucchini, sliced
- 1 bell pepper, diced
- 2 cloves garlic, minced
- 1/4 cup fresh basil, chopped
- 1/2 cup grated Parmesan cheese
- Salt and pepper to taste
- Olive oil for cooking

DIRECTIONS

1. This : Pancetta Primavera Rigatoni recipe holds a special place in my heart, as it reminds me of summer evenings spent in my grandmother's kitchen. The vibrant colors of fresh vegetables and the savory aroma of pancetta sizzling on the stove evoke memories of laughter and love shared over a hearty meal. Each bite transports me back to those cherished moments, making this dish not just a meal, but a celebration of family and tradition.

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Original recipe: <https://chefmaniac.com/how-to-make-pancetta-primavera-rigatoni-a-perfectly-balanced-pasta-recipe/>