

Orecchiette alla Materana

Ingredients

- 2 Tbsp olive oil
- 1 lb ground lamb or pork
- 1 ~24.5 oz jar passata, 28 oz can San Marzano peeled tomatoes or 1 lb fresh tomatoes, peeled
- salt and black pepper to taste
- 1 lb orecchiette pasta
- 12 oz fresh Mozzarella, drained and sliced
- 6 oz Pecorino Romano cheese, grated

Directions

Heat olive oil in a saucepan over medium-high heat. Add the ground lamb or pork and brown, stirring as needed. If using whole tomatoes, chop or cut with kitchen scissors. Add the tomatoes or passata to the lamb. Season with salt and pepper to taste. Turn heat to low, cover, and simmer for 15 minutes to 1 hour.

Meanwhile, bring a pot of salted water to boil. Add the orecchiette and cook *al dente*. Once sauce is done, drain orecchiette and transfer to the sauce. If needed, thin the sauce with some of the water from the pasta.

Preheat oven to 350°F. Transfer half of the pasta to an oven-safe casserole. Top with half of the mozzarella slices. Sprinkle with a handful of grated Pecorino. Repeat with a second layer. Bake in the oven for about 20 minutes. Serve with the rest of the Pecorino on the side.