



Spaghetti Carbonara

A Carbonara sauce is typically made with bacon, eggs, and cheese. We've added a little half-and-half for a silky texture.

Prep: 30 mins **Total Time:** 30 mins **Servings:** 4

Source: Bob and Robin Young, Boise, ID

Ingredients:

1 pound spaghetti

8 ounces (8 slices) bacon, diced or Pancetta diced

Coarse salt and freshly ground Tellicherry Black Pepper

3 large eggs

3/4 cup grated Parmesan cheese, plus more for serving

1/2 cup half-and-half

1/2 c Parsley, chopped or Micro Greens

1 sm White Onion, diced

1 Garlic clove, diced

Directions:

Set a large pot of water to boil (for pasta). In a large skillet, cook bacon or pancetta, onion and garlic over medium heat, stirring occasionally, until crisp, 8 to 12 minutes; transfer to a paper-towel-lined plate.

Salt boiling water generously; add pasta and cook until al dente, according to package instructions.

Meanwhile, in a large bowl, whisk together eggs, Parmesan, and half-and-half. Set aside.

Drain pasta, leaving some water clinging to it. Working quickly, add hot pasta to egg mixture. Add bacon mixture and chopped parsley or Micro Greens and season with salt and pepper.

Toss all to combine (heat from pasta will cook eggs). Serve immediately, sprinkled with additional Parmesan cheese.

Note: We used fresh Micro Greens and pancetta. You can also add frozen peas. Serve with toasted fresh sourdough rubbed with garlic and a good Sangiovese.