



CAVATELLI BREAKFAST CARBONARA



Homestyle Cavatelli is sautéed with crispy pancetta and tossed in a creamy sauce made of egg and Parmigiano Reggiano cheese, then garnished with parsley and extra virgin olive oil. Yield: 2 Servings

Ingredients:

1 lb.	Homestyle Cavatelli [#9160035], Prepared According To Package Directions	2 Tbsp.	Parsley, Chopped
3 Each	Egg	¼ Cup	Pasta Water, Reserved
1 Cup	Bacon, Chopped	To taste	Salt And Black Pepper
½ Cup	Parmesan Cheese, Grated	Garnish	Grated Parmesan

Directions:

1. Add bacon to a saucepan over medium heat and cook until brown and crispy.
2. In a small bowl whisk eggs and grated parmesan cheese.
3. Add **Homestyle Cavatelli** to the pan and turn off the heat.
4. Slowly add the egg mixture to the pan and toss with **Homestyle Cavatelli** until evenly coated.
5. Add salt, black pepper, and chopped parsley.
6. Mix in the reserved pasta water until desired creaminess has been reached.
7. Garnish with grated parmesan and serve immediately.

