



PASTA ALLA CARBONARA

GRANDE[®]
CHEESE COMPANY

This comforting pasta entrée, tossed with smoky-crisp bacon, egg and cheese, reflects the growing trend for breakfast flavors throughout the day. Grande Shaved Parmesan adds authentic flavor and premium visual appeal to this brunch-friendly pasta classic.

INGREDIENTS:

Pasta Alla Carbonara:

- 1 1/2 oz. (3 tbsp.) Grande Grated Parmesan
- 1 oz. (2 tbsp.) Half and half
- 1 Egg, large, beaten
- 1/4 tsp. Kosher salt
- 1/8 tsp. Black pepper
- 10 oz. (3 cups) Spaghetti, cooked al dente, chilled
- 3/4 oz. (1/3 cup) Grande Shaved Parmesan
- 2 oz. (1/4 cup) Thick-sliced bacon pieces, cooked crisp
- 1 tsp. Garlic, minced, sautéed
- 1/2 oz. (1 tbsp.) Italian parsley, fresh, chopped

YIELD:

One Serving

DIRECTIONS:

Pasta Alla Carbonara:

1. Combine 1 1/2 oz. Grande Grated Parmesan, 1 oz. half and half, 1 egg, 1/4 tsp. salt and 1/8 tsp. black pepper in medium bowl; whisk to blend.
2. Plunge 10 oz. spaghetti in boiling water to heat; drain. Immediately add hot pasta to egg mixture and gently toss until sauce has a creamy texture.
3. Add 3/4 oz. Grande Shaved Parmesan, 2 oz. bacon, 1 tsp. garlic and 1 tbsp. parsley to pasta and gently toss to blend. Portion on plate.

