

GREAT TASTE AT

Murray's



Carbonara

An Italian take on the NYC breakfast classic: Bacon, Egg and Cheese. Never has breakfast for dinner tasted so good.

Carbonara

Prep Time: 10 min | Cook Time: 15 min | Total Time: 25 min | Serves 2

Ingredients:

- ½ bag Rustichella Pasta Penne Rigate
- 1 ¼ cup (about 5 oz.) Murray's Pecorino Romano, finely grated
- 2 tbsp. Murray's Italian Blend EVOO (or other cooking olive oil)
- 2 large eggs plus 1 egg yolk.
- ½ cup (about 3 oz.) La Quercia Pancetta Americano, chopped into bite sized pieces
- Fresh ground black pepper

Directions:

1. In a medium skillet, render the pancetta slowly over low to medium heat, approximately 8-10 minutes. Remove from heat and set aside.
2. Whisk eggs together with the cheese in a small bowl. Set aside.
3. Bring a medium pot of salted water to a boil. Add pasta and cook until 1-2 minutes away from fully cooked. Drain pasta and reserve ¼ cup pasta water.
4. Immediately (it's important to move quickly here!) return the pasta to a large pot over the lowest heat possible with approximately ¼ cup of pasta water. Add egg mixture, pouring over as much area of the pasta as possible, and stir quickly and constantly until the egg begins to thicken into a sauce. Add the remaining cheese, pepper and pancetta with rendered fat into the pasta and egg mixture. Continue to stir until a smooth texture is achieved.
5. Serve immediately, finishing with additional cheese and pepper to taste.



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