

## CASSEROLES

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### SPAGHETTI WITH BACON & EGGS†

#### (SPAGHETTI CARBONARA)

- 12 oz. spaghetti
- 8 oz. thick, sliced bacon
- 5 oz. fresh parmesan cheese
- 2 tablespoons olive oil
- 4 eggs
- black pepper, nutmeg, salt, parsley

Cut cheese in half grating one half and shredding the other and put aside. Cook spaghetti according to package instructions. Drain spaghetti and set aside. Dice and sauté the bacon discarding the fat. Place the sautéed bacon on a paper towel. Beat eggs in a bowl with a fork. Add black pepper, salt and nutmeg to your taste. Stir in the shredded parmesan cheese and set aside. Place the olive oil in a pan and add the drained bacon. Sauté for 2 minutes. Add the spaghetti and egg mixture and sauté stirring continuously for 6-8 minutes. Place on plates, sprinkle the grated parmesan cheese on top and garnish with parsley. Serve with salad and bread.

Serves 4

